

My Mother Was a Lady Two drummers sat at dinner
In a grand hotel one day;
While dining they were chatting
In a jolly sort of way.
But when a pretty waitress
Brought them a tray of food;
They spoke to her familiarly
In manner rather rude.
At first she did not notice them,
Or make the least reply;
But one remark was passed
That brought the teardrops to her eye;
And facing her tormentors
With cheeks now burning red,
She looked a perfect picture
As appealingly she said: The Answer to Rock Me to Sleep child. O my child! thou art weary to-night; spirit is sad and dim is the light; wouldst call me back from the echoless thore. Chorus

"My mother was a lady,
Like yours, you will allow;
And you may have a sister,
Who needs protection now.
I've come to this great city
To find a brother dear,
And you wouldn't dare insult me, sir,
If Jack were only here." orld akin;

ned to touch their hearts within.

y sat there stunned and silent

il one cried in shame:
give me, miss, I meant no harm;
ray, tell me, what's your name?"

told him and he cried again:

I know your brother, too;

We've been friends for many years,
And he often speaks of you.

He'll be so glad to see you,
And if you'll only wed,

I'll take you to him as my wife,
For I love you since you said:"

Cherus Charus And whom thou hast taught of the "1" above."

Never hereafter to suffer or weep;
The angels, my darling, will rock thee to sleep.

CHICKEN. WITH OYSTANTA TENISON, CHESTNUT PUD EASON and stew a chicken in on DING. water until tender, take it out on a steaks of fresh-killed venison, seaand keep warm; then add to the liqui ly with salt and pepper. Have ficient quantity of chestnuts, boiled tablespoonful of flour rubbed in two tables, fuls butter, and add seasoning and let it come a boil; then add twenty or twenty-five oysters without the liquor and boil two minutes. Pour ike a crust of flour and sweet, fresh roportion of three-quarters of a minced suct to two pounds of over chicken and serve hot .- MRS. M. LYNCH, No. and roll out in two thick crusts, 1079 Magnolia avenue, Elizabeth, N. J. ice the venison and chestnuts in ; pour on a little hot water, gover ONION SOUFFILE. eaust, closing the edges carefully. NE cup white sauce, one-half cup shredded dding bag, drop into a pot of bollboil for four hours. Serve with a wheat biscuit crumbs, one cup finely choppedcooked cold onlons, two thirds of a cup of made as follows: Pour a tumbler of milk, one-eighth of a tenspoonful of white pepper, into a saucepan, add a little sugar yorks three eggs, whites three eggs beaten dry, one-eighth of a traspoonful salt. Soak the crumbs in the cold mlik, add white sauce, onlong, yolks, Die fi butter; simmer until melted. A dash ine improves it .-- MRS. T. A. SNYDER, Leton, Pa. pepper, and last the beaten whites. Turn intebuttered pudding dish and bake forty-five minute ITALIAN STEW. -MARILLA C. THOMSON, No. 12 Meadow stree a can of tomatoes. Put the juice on S to TE in a porcelain kettle. Add salt, a North Adams, Mass, ng of pepper, the merest dust of tablespoonfuls of grated Parmesan cayen drops of onlon extract, one-half tea-celery extract. Thicken with twochees spoot oonful of cornstarch abbed up in ook one-third package of macaroni thir cold s of milk and water. Add one in tal butter; salt and pepper. Chop is of any "left over" cold meas ROAST BEEF, WITH YORKSRIRE PUD--with soup stock to moisten, or its gravy. Serve by pouring into a DIE CO 0.90 the thickened tomato, then the the meat last. This is an indeeps TOAST the beef upon a grating placed upon the dripping pan. Baste often, but see that it exped does not burn. About three-quarters of so near before it is done mix the pudding. Take ohe HE KITCHEN RANTRIGERATOR SWEET. N caring for the ice box take out every sheif-LEAN the nickel plate of stove with sode and once a week, wash every part of the in-terior except where the ice goes. Wash the ammonia, using a woollen cloth and polishing it with a clean one. The best way to treat a shelves, dry carefully and replace them. The ice stove that has not been blackened for some time chest or compartment need only be washed out is to rub it well with newspaper, adding just a little clean grease of any kind. It will soon take every two weeks, but see that the pipe to run off the water does not get stopped up. Do not allow polish after a few treatments of this kind. the waste pipe to be connected with the house MARTHA, New Haven, Conn. waste pipe, and if it is found necessary to run the water off this way, have a plumber come in and F the steel of the range be rusted, rub well with fix up a connection through a large open top funsweet oil, and let remain forty-clent hours nel, southere will be a free circulation of air above then rub with finely powdered unslaked lime the opening in the main waste pipe. Keep a and the rust disappears. If the stove is cracked small dish of powdered charcoal in one of the wood ashes and sait in equal proportions, reduced upper shelves of the ice box; it is a great purifier. to a paste with cold water, and applied to cracks Change it every two or three days. Sour milk when stove is cool, make a good cement .- Mrs. F should not be kept in a refrigerator. Onions and J. MARTIN, No. 310 Victory street. Little Rock other vegetables or fruits with strong flavors should be kept on the upper shelves. D. K., 216 Sixth ave., Brooklyn, TO clean floors if not stained use strong sode water and rinse in clean water; if stained THE ice box should be ashed, scalded and wiped and the wasts pipe flushed with salsoda water twice each week. No food must spoil use only clean water; thoroughly dry. For-sinks, scour with sand seap, and then with washing soap and hot water. Chloride of lime in it, and a fresh lump of charcoal each month used occasionally in the sink will prevent bad odors arising from it.—MRS. M. CONKLAN, No. 2025 Eighteenth street, Philadelphia, Pa. will absorb any possible eders.-MRS. S. M. AL-DERSON, Summit, N. J. N 1 10 0 14 01. Q Hot Milk Sponge Cake In the first place grease your pan. Take one cup of sifted flour put in one teaspoonful baking powder and sift three times. Take two eggs beat nearly five minutes, a cup of sugar, beat another five minutes, one half teaspoonful salt, now sift the flour again; into this, take one half cup milk, one teaspoonful cold butter, put on the stove as soon as it boils, add this last. Corn Meal Gems One cup sour milk, one teaspoonful soda, three easpoonful sugar, one half teaspoonful salt, one egg, two tablespoonfuls corn meal, two teaspoon-fuls cream, and enough flour to make it of the right thickness.

s. If the following rule is complisperson of ordinary strength can do the ight or ten without fatigue: Soak in rover night. Have your boiler half full water and cut up h little less than a cake. Then wring the cleanest of the clothes at them in the boiler first. No rubbing on the a till after the clothes are boiled, and then y little is needed. Treat the rest of the clothes the same way. Light callcoes, where the colors will not run, may also be treated in the same way. It is necessary to rinse thoroughly. A little borax put in after they are boiled helps to whiten them. Half an hour's boiling will be sufficient.—MRS. JOHN GRAHAM, No. 469 Fourth avenue, Brook-

LOTHES should not be soaked over night. It the dirt is loosened and dissolved lato the water the water loses its color and becomes solled, and this in turn makes the clothing yellow. After the clothes are perfectly clean they may be boiled to make them antiseptic, but they must be clean before they are put into the boiling water. The better way is to put them into a bag,have kettle of boiling soapy water and drop them down; boil for just a moment and then remove them. Starch all pieces that require starching be fore they are hung out to dry.-MRS. A. H. WIN-TERS, Woodside, L. I.

T REAT the family wash according to the following method and each piece will come out beautaundry soap into shavings, put into a stewpan on the stove with a quart of hot water and two large spoonfuls of borax. When soap is dissolved and Tolling rapidly pour in slowly one gill of kerosene. When the mixture forms an emulsion (which will he in three or four minutes) and boils to the top of the pan, remove quickly from the fire and pour into the tub. Add immediately four large pailfuls of boiling water. Put, in the clothes, after rubbing a little soap into bands and much solled parts, and press and pound them until clean-perhaps twenty minutes. Wring and pound again in clean hot water to take out the dirty suds. Rinse in blue water and hang in the open air to dry. Kerosene is a powerful detergent, saves time and labor and does not injure the finest fabric. Used in this way—in an emulsion—its odor washes out with the soap.—MISS HELEN OURTIS, No. 10 East Fourteenth street, New York City.

N washing clothes, to each tub of clear cold water add one-half bar of any common soap melted in a quart of boiling water. Make a good suds. Put in white clothes and soak over ight. In the morning have ready a tub of hot uds, and they will require but little rubbing. cald, rinse and blue, and your clothes will be as white as snow. Wash flannels in lukewarm suds nd rinse in warm water .- MRS. E. J. BEANOH-FIELD, No. 706 Albany street, Schenectady, N. Y.

not soak clothes over night. Gather all soiled clothes together, picking all your white clothes out and putting them in the tub; pour cold water over them, then take your boiler, filling it three-quarters full of water; cut up three-quarters of a cake of soap very fine. Ring out all your white clothes from the tub, rubbing them with soap on soiled parts. Let the water come to a boil, putting all the white clothes in. Let them boil for a good half hour, pushing them down every now and then with your clothes stick. This will give you a chance to do your other work while they are boiling. It never burts them to stay on a little longer than the usual time if you are not ready. Then take them off, putting them in the washtub with some of the same water that they were boiled with. They will then require very little rubbing, which is a great saving in labor and wear of the linens. Wash your calicoes in the same manner. Rinse them thoroughly be-fore hanging out.—MRS. ANNIE DEVINE, 249 Court street, Elizabeth, N. J.

HITE linen clothes should be soaked in the morning for one hour in lets of good, warm soapsuds. A little turpentine used in scalding clothes whitens and sweetens them. I don't believe in borax or powders, as it wears out the linen. Use plenty of water and bluing. Dry out of doors .- M. A. ADAMS, Canastota, Madison County,

PICTURE FRAMES

I have just finished making a picture frame of old rough boards. It is 31 inches long and 24 inches wide. After making the frame I covered it with a piece of old table oilcloth and painted it a dark red. I then put three rows of brass tacks around the frame, and it looks real nice. I am real proud of it.

MRS. KATE HAYSTON.

49 Readville street, Hyde Park.

A TIMELY SUGGESTION

Soon we shall be opening our packing boxes and bringing to light the furs which have been stored through the summer months. If any need attention here is a method used by some of the experts and claimed to be very satisfactory: First bran or rye meal is heated in an earthen vessel until it is as hot as the hand can stand. It is then poured as the hand can stand. It is then poured over the fur and rubbed in thoroughly. After this has been done it is brushed out with a clean brush until all the bran has been removed. This will not only clean the fur, but its former lustre will come back. White furs can be treated in this way without harm. They can then be aired on a cold, clear day.

SYLVIA GREY.

The Lowell, Lexington avenue, Cambridge.

WHEN TURNING A HEM

When turning a hem, or measuring a there turning a nem, of ineasting a light to straighten it at the bottom, a These prongs engage the ends of an ear serson, saves time by marking the place of corn and the vertical portion of the she wants on the tape measure with a device is thrust into a socketed handle, she wants on the tape measure with a device is thrust into a socketed handle, small paper clip, one of the kind that by which the whole is held in one hand. "stays put." Then she doesn't have to The cob revolves on the points of the search out her desired mark every time holder and there is no necessity for she puts a pin in the skirt, but feels au-touching the corn with anything but the tomatically for the clip.

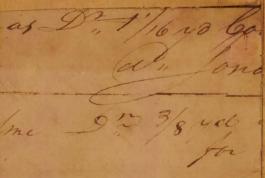
In turning a three-inch hem, for in-device is very simple and can be made stance, she will put the clip at 3, an at home with a long piece of wire bent for all practical purposes have with he into the desired shape. Where the hinge a three-inch tape measure.

MRS. H. B. CROSBY.

225 Lexington street, East Boston.

RECIPE FOR STOVE POLISH

pull the hem to edge of threads. It is much easier than by hand and looks very nice. MRS. F. M. HOLDEN. 50 Old terrace, Bellows Falls, Vt.



HOLDER FOR EAR CORN

Prongs Engage Ends of Cob a Save Fingers From Smearing

Some people object to eating corn the cob outside of the privacy of the own tables because of the way it smea the face and fingers. Nothing but can ful eating has been discovered to sa TO KEEP FROSTING FROM RUNNING

A novel way to keep frosting from running off cakes is to make a collar of brown paper and put around cake, and then frost in usual way.

MRS. J. SHANKS.

This holder has been discovered to say the face in this performance, but the face in this performance is shown here.

I have a subject to the face in this performance in the face in this performance is shown here.

I have a subject to the face in this performance in the face in this performanc



To Keep Mirrors Clean and Bright

A good stove polish that is easy to cold water, and then polish with a cloth shine, looks well, makes no dust and is dipped in alcohol. For rubbing away very lasting can be prepared as follows:

shine, looks well, makes no dust and is very lasting can be prepared as follows: To a teacup of vinegar put in 1-4 teaspoon alum and as much dry powdered stove polish as will make it the consistency of cream. Polish with a woolen rag which is still somewhat damp.

MRS. W. BOTTOMLEY.

Il Commercial street, Holyoko.

HOW TO HEMSTITCH BY

MACHINE

Pull the required number of threads as you would if to be done by hand, then baste the hem down middle way of space where threads are pulled; loosen tension on machine and have medium length stitch. Stitch on edge of hom. When stitched remove baste threads and pull the hem to edge of threads. It is much easier than by hand and looks yery nice.

Mirrors kept in cooms to which light and air are seldom admitted contract a film which is not easily removed with water. It is a mistake to suppose it goes deeper than the face of the glass although the usual methods do not bright en it. Keep for this purpose a piece of sponge, a cloth and a slik handkerchief all entirely free from dirt, as the least grit will scratch the fine surface of the glass. First sponge it with a little spiral the spots, then dust over it powdered blueing tied in muslin, rub it lightly and quickly with the cloth, and finish by rubbing with the silk handkerchief. Be careful not to rub the edge of the frame Crumpled tissue paper is also very good for dry polishing. SYLVIA GREY.

Cambridge.

Covers for Food That Is Cooling

Before being put in the refrigerator may be made of embroidery, hoops and squares of hemmed cheesecloth of proper e to slip into the hoops. These are nne put over howls of food that must stand for some time while cooling. Therweight of the wooden rings keeps the cloths from blowing off or sagging.

MRS. D. S. McCAULEY.

16 Daggett place, Clinton, Mass.

SICK ROOM HINTS

To shade an electric light in a sick room or in a child's room make a bag of green china silk large enough to slip over the light, shade and all. Paper hags for covering pitchers containing food will be found to answer the purpose bet-ter than plates, which are always slipping off

To ripen tomatoes in the house pull up the plants just before the weather sug-gests frost and hang in the cellar on nails. You can have ripe tomatoes for Thanksgiving dinner.

MRS. J. M. THOMPSON.

1. Congress. Fitchburg, Mass.

Teconde Nonth 13, 18003 (Cut meal Cooking 22 cups rolled outs easpoon saleratus 12 teaspoon cinnamon mix above; then, add 2 Eggs, 2 tablespoons of milk 3 cup shortening (melt it) Butter is best for shortening but dripping are well TO THREAD NEEDLE Candy for Home Parties

Candy for Home Parties

Peanut Brittle Candy—Boil 1 scant pint of molasses until it hardens by dropen a little from the spoon in cold water. Stir in 1 tablespoon of vanilla, a pie of butter size of an egg, 1 teaspoon of soda dry. Lastly 1 cup of shelled peanubroken up fine. Turn out in shallow pans well buttered, press down smooth wire fit a great help. Try it.

GI Railroad a tenue, Brockton. a spoon. HOW TO DO STARCHING A TOOTHACHE CURE Boiled starch gives the most satisfac-Fill a small cup with boiling vinegar. Dip a piece of cotton or wool into the vinegar and rub the gum; let the vinegar and rub the gum; let the vinegar be as hot as you can endure. Stuff the aching tooth with some wool. In five minutes the pain will have ceased.

MRS. E. F. BOYLEN. tory results, as a rule; the starch should be boiled for 10 minutes, it is befter even mix the dry starch with coldlonger; water in the proportion of half a cup of cold water to two tablespoons of starch; pour on this, stirring all the time, 1-2 pint boiling water if for cuffs, collars, shirt bosoms, etc. If it be for white skirts and articles that need to be fairly stiff, add a quart of boiling water; for dresses and articles that require only stiffening enough to make them like new for 100 Main street, Malden. HOW TO CLEAN CLOCK To clean a clock, take a piece of cotton dresses and articles that require only stiffening enough to make them like new, use two quarts of boiling water; when the cooking is nearly completed add a teaspoon of salt and a teaspoon of lard, and a few drops of dissolved blueing. When different degrees of stiffness are required, the thick starch may be made, then thinned to suit the various articles. When it is desired to have an article very stiff it should be dried before being starched and the starch should be used wool and dip in kerosene oil and place inside your clock on the bottom and leave for several days. Shut the door. If you look in you will see the dust on the wool; the fumes of the oil loosen the dust and it falls down, thus cleaning the clock. Summerside, P. E. I. DRIED BEEF TUMBLERS starched, and the starch should be used The tumblers dried beef come in make very nice jelly tumblers. Pour melted paraffine on jelly and in that way seal jelly air tight. Use them for baking cus-For collars, cuffs, shirt bosoms, etc., have the starch hot and thick. Rub the starch well into the fabric, then clap between the hands, and finally draw between the fingers to remove any superfluous starch; dry weil. tards by standing in pan with cold water. They make nice measuring cups on bak-They make nice measuring cups on baking days. For putting away small left-overs in ice chest, they are handier than bowls or plates, as they take up less room and can be covered over with small butter plates. Use around the sink for drinking cups, then if one is broken it does no harm. If one wishes to keep a small amount of drippings separate, they are very handy. Have one or two handy for breaking eggs into on cooking days. Ways will suggest themselves after once using them and they will save many a dish from getting broken. 60mb 2/6 For thinner starching, work the articles in the starch, that all parts may be his Son Ab m equally stiff; wring and hang out doors All the appliances used in making the starch, as well as the hands, must be perfectly clean. If the starch is not perfectly smooth when thinned, strain it.

MRS. H. B. CROSBY.

225 Lexington street, East Boston. from getting broken.

MRS. F. A. PARMENTER. 1133 North Main street, Montello. CARE OF SHADE Rip out or cut off hem-end and attach a well this end to soller, hemming other end on a well sewing machine. Replace stick. Having been unexposed this new hem-end will be bright and whole, giving the appearance of a new shade. MRS. J. N. HARRIS.

678 Columbia road, Dorchester. RENEWING WINDOW SHADES Window shades which have become faded and worn may be made to look like new by trimming them end for end Remove shade from roller, make a hend in the roller end, then after cutting of the ragged hem, fasten to the roller.

LUCY LEE. 33 Lexington avenue, Cambridge.

secticide and Fungicide Remedies for Plants

Insects that eat Toliage, fruits, flowers, etc., whether they are bugs, worms, caterpillars or slugs, etc., are best destroyed with fir tree oil.

It frees plants of nearly all insects to which they are subject, and for the following it has no superior: Mealy bug, scale and spider aphis, black and green thrip, blight worms and slugs.

Dilute 1-2 pint to about 10 gallons of soft or rain water; for tender plants or young growth make weaker; spray on, Tried with grand success when other remedies failed. MRS. A. WALKER, 174 Main ave., Gardiner, Me.

BOTTOM OF PANTS

If pants are frayed at the bottom edge, cut off there, turn them up half an inch or even less, hem blind stitch the raw edge, then put on a strip of black cambric, cut blas, half or three-quarters of an inch wide, hem both edges fine, and press with a wet cloth on wrong side and they will look as good as your they will look as good as new.

MRS. S. H. SEAVERNS.

33 Evergreen street, Roxbury.

TO SAVE BUTTONS

It spoils nice pearl and Dresden buttons It spoils nice pearl and Dresden buttons to leave them on a garment when being laundered. Make a row of button holes where buttons should be sewed on. Take a piece of tape and sew buttons on to this at same distance as the button holes, and button them in. These can be unbuttoned easily when garment is to be laundered. NELLIE F. MORRISEY.

9 Willard street, West Quincy.

To Keep Flies Off Gilt Frames

Boil three or four onions in a pint of water and apply with a soft brush.

MRS. E. F. COTTIER. 1234 Cambridge street, Cambridge.

TRUNK IN BEDROOM

When one has to put a trunk in the bedroom make a thick pad for the top, and cover it with pretty cretonne and make a ruffle deep enough to cover the whole trunk; place one or two sofa pillows on and use it for a seat or cozy corner.

MRS. A. E. BUMPUS.

24 Forest are Brockton 94 Forest ave., Brockton.

CARRIAGE TOP DRESSING

Asphaltum varnish, linseed oil (boiled) Asphaltum varnish, linseed off (boiled), oil of turpentine, benzine. Mix varnish with oil and add turpentine and benzine. Wash the top thoroughly with warm water and when perfectly dry apply the above with a sponge.

MRS. JAMES GRANT.

CUTTING BUTTER

A secret which I learned from a hotel cook is to cover the knife with a piece of oiled paper when cutting butter. This makes the clean, smooth cut which delights the heart of a housekeeper who values appearances.

MRS. CARL LARSON. 20 Wachusett street, Worcester.

SEWING MACHINE OIL STAINS

Soap and cold water will remove these spread around the puncture. stains if no heat has previously been applied. (MRS.) M. L. BRIGGS. plied. 94 Walnut place, Brookline.

TO AVOID BURNT CRUSTS

Buy a book of asbestos; fit around inside of oven where the edges of cakes, pies, etc., burn and it will save burnt crusts and annoyance sufficient to pay you for your trouble. -MRS. V. C. PARSONS.

560 Western avenue, Lynn.

FLOWER POT SAUCERS

Use covers of lard pails for flowerpot aucers. (MRS.) M. L. BRIGGS. saucers Walnut place, Brookline.

CARE OF PLANTS

There is nothing so nourishing for palms, ferns and rubber plants as a regular portion each morning of good clear coffee.

MRS. M. CHESLEY.

24 Union street, Haverhill.

TO RID A HOUSE OF FLIES

Take a glassful of soap-suds. After dark the flies all gather at the ceiling. Turn the light low and stand on a chair and touch ceiling with glass over flies and they will drop in the suds and they can't get out again. One night, recently, I saw a woman clean out her kitchen in 10 minutes and the ceiling was completely covered. For anyone who does not have screens, it is better than fly-paper.

M. L. LE FEVRE.

Arlington Heights.

Arlington Heights.

To Keep Vegetables Fresh and Crisp

Dip a muslin bag or cloth flour sack in cold water, wring it lightly, put in the vegetables and hang where the air can strike it. MRS. KATE SULLIVAN. Rear 887 Adams street, Dorchester.

TO POLISH BLACK WALNUT

To give black walnut a fine polish, so as to resemble rich old wood, apply a coat of shellac varnish, and then rub it with a smooth piece of pumice stone until dry. Another coat may be given and the rubbing repeated. After this, a coat of polish made of linseed oil, beeswax; and turpentine may be well rubbed in with a dauber made of a piece of sponge with a dauber made of a piece of sponge tightly wrapped in a piece of fine flannel several times folded, and moistened with the polish. If this work is not fine, enough it may be smoothed with the finest sandpaper and the rubbing repeated. In the course of time the walnut becomes very dark and rich in color, and in every way is superior to that which has been varnished.

MRS. IDA BESSETTE.

Manchaug Hotel, Mass Manchaug Hotel, Mass.

To keep the air in a sick-room very pure, wet a cloth in lime water and hang it in the room or rooms all over. MRS. E. LEES.

SICK-ROOM

Church street, Fall River.

A NEW USE FOR ALARM CLOCK

When one has a variety of work to do on baking day an alarm clock will be found particularly helpful. Just set the alarm at the time the bread or cake should be done and one may give her whole attention to another task without fear of forgetting the baking.

MRS JAMES C. RAE.

540 Warren street, Roxbury.

FOR SWOLLEN FACE

The best thing for a swollen face is to get a good sized handful of chickweed right fresh from the garden and then put in the oven for a couple of minutes to be warm and put it on the side that is swollen and the soft white rag around it. It must be warmed every hour, and you will find it will take the swelling down.

MISS MARY LYNCH.

247 Prospect street, Lawrence.

Keep in your bathroom a small wide mouthed earthen jar that will hold about a pint, Into this put all scraps of toilet soap and, when the jar is full, pour over them nearly a cup of warm water and two teaspoons of glycerine. The result will be a jelly-like consistency that can be used in the place of ordinary soap. This little economy is well worth considering.

MRS. DEXTER EWELL.

Box 72, Eastondale.

To prolong the life of window cords they should be rubbed with a well greased cloth. The snapping of the cords is caused by friction and they are weakened by sun and weather. The greasing makes them pliable and prolongs their usefulness.

MRS. J. N. HARRIS. 125 Blue Hill avenue, Roxbury.

TO TEST NUTICEGS

To test nutmegs, prick them with a pin. If they are good oil will instantly

MRS. S. D. RIGER.

318 Ferry street, Malden.

Charcoal for Preserving Food When not convenient to have ice all the time in hot weather, wrap meat or the time in hot weather, wrap meat or fish in a piece of cheese cloth, put it in the charcoal box, pack it around with plenty of charcoal (not the fine or dusty kind, but the long clean pieces), pack around closely and let no air in and food will keep sweet for 24 hours or longer. The pieces may be changed and fresh pieces laid in the same way. The old pieces can be used for kindling; the cooked food can be kept in the same way.

MRS. MARY YOUNG.
588 Shawmut avenue.

588 Shawmut avenue.

TO WHITEN TEA TOWELS

Save all your lemon peels and boil the with your towels, it will whiten the beautifully.

To peel potatoes easily, rub the bac of the knife over the tomato as though scraping a potato and they will peel as easily as though scalded.

To quickly remove grease, when making gravy, go over the top with a bit of ice, the grease adheres to the log and hardens at once.

To remove scratches on paint made by scratching matches, rub with a cut lemon. MRS. HUCKINS.

14 Lenox street, Fitchburg.

BOOT LACES

Boot or shoe laces will never come undone if slightly waxed. If the tag has come off the lace, wax the end and it will go through the holes quite easily.

MRS. E. M. GILBERT.
2813 Washington street, Roxbury.

WASHING CURTAINS

All housewives know how very trouble-some new curtains are to wash. As a rule they are full of lime and take an endless amount of soap, washing powders, etc., before they become clean. All this can be avoided by steeping them overnight in water in which salt has been dissolved. Always do this and you will find it saves pounds of soap and have find it saves pounds of soap and hours of labor, as the salt brings out all the lime.

MRS. M. A. TILDSLEY.

250 Gold street, South Boston.

A Birthday Cake With Candles

To bring a lighted birthday cake into the dining room, try the following: Cut out a smooth board, 18 by 10 inches in size. One-half inch from each side and 11-2 inches from each end, bore 3-8 inch auger holes, 11-2 inches apart. One inch inside this row of holes make a similar row, but place the holes so as to come half way between the first row. On the end make two more rows in the same manner. So the board has holes for 78 candles around a plain space for the cake. Enamel the board white and it is both prefty and convenient.

LUCY LEE.

LUCY LEE. Suite 4, 33 Lexington avenue, Cambridge.

TO KEEP LETTUCE FRESH

Place the lettuce stems downward in a small tin pail, sprinkle with water, put the cover on tightly and set in a cool place. It will keep fresh for days.

Alton, N. H. MRS. F. S. PLACE.

FAMILY STOCKING BAG

Two pieces of denim, 14 inches by 18, are used for this bag. They are joined by a strip 4 inches wide. It takes five yards of ribbon for binding and bows. On front place a targe pocket for mending uses. Shape like a carpenter's apron.

SARAH SMITH.

Box 9, Route 3, Dover, N. H.

CARE OF OIL

To prevent oil from becoming raneid put a drop or two of ether into the bottle and keep on the stopper.

MRS. MARY G. BUNNEY. 15 Cross street Norwood.

KITCHEN CALLER

A young housekeeper once said to me kitchen callers were the bane of her life. kitchen callers were the bane of her life. This little woman was not able to keep a maid, and with housework, church work and some club work, her time was pretty well taken up. Of course, she wanted to see her friends, but I think it would have been much more considerate of those same friends to have called in the afternoon or evening. We expect to receive "the baker the milkman and the green" "the baker, the milkman and the grocer in the kitchen, but why, oh, why, will friends call in the forendon?

MRS. SUSAN M. KNOWLTON.

8 Union street, Camden, Me.

USES OF STRAW MATTING

Left-over pieces of straw matting can be used in many ways. Will make nice rugs if bound around the edges with some conif bound around the edges with some contrasting color; good to set hot dishes on if cut in different sizes, and bound in the some way; also make good window shades, if tacked on old shade rollers, and can be used for country houses or attles. Can be used the same as splashers when bound in bathroom or back kitchen sink. Make a good paper holder if cut the desired size and bound with ribbon; turn up end and hang on the wall with ribbon MARY A. DURGIN.

Hiram, Me. R. F. D. 1.

TOUGH MEAT

Tough meat can be made tender by adding a teaspoonful of lemon juice the water in which it is boiled.

M. O. HAYDEN.

Phillips street, South Natick.

EVERY GIRL'S WARDROBE

In large families the great cry usually of the girl members is that they haven't room enough for their clothes or else that the sister with whom a wardrobe is that the sister with whom a ward-looks, shared won't keep her apportioned hooks, shared won't keep her apportioned hooks, thus causing words which often develop into quarrels. Now, nothing is easier into the payer her own wardthus causing words which often develop into quarrels. Now, nothing is easier than for every girl to have her own wardrobe. I don't mean the elaborate highart piece of furniture with its brass fittings and its glass doors, but a really useful wardrobe which can be made at home at quite a small cost. The woodwork is just a wooden skeleton, consisting of four less top and bottom shelf. work is Just a wooden skeleton, consisting of four legs, top and bottom shelf. Its height should be about 10 inches longer than a slightly trained skirt, and, of course, in making the framework the height of the owner must be considered, height of the owner must be considered, as it would be ridiculous to give the tall athletic girl a wardrobe of the size which would suit the requirements of a "pocket Venus," and this idea is intended for the use of one special girl's property.

The woodwork must be fairly solid, and the legs can be fitted with casters if required. The top is covered in, and about 6 inches from the bottom is a neat wooden shelf. Brass dress hooks are inserted under the top piece, from which will hang those neat dress hangers which

will hang those neat dress hangers which keep the shape of one's coat and waists so well. The front and back pieces of the framework are fitted across the tops with brass rods, finished off with brass "acorns" and fixed to the wood with brass clips, used for short window curtain rods. Before commencing the drapery of the wardrobe, the wood must be painted, stained or enamelled, as a finishing touch, and in doing this consider the color of the room in which the wardrobe

will stand. You will require for draperies some rou will require for draperies some pretty figured material that washes splendidly, such as art linene or silkoline, to match wall paper, if any. The draperies cover front and back; the front curtains part in the middle, but the back one is best all in one piece. The sides of the framework are covered with bandle of the framework are covered with panels of the material, tightly stretched, and neatly tacked down on the inside with small upholsterer's tacks. LORETTA COLLINS. 225 Bowen street, South Boston.

CARE OF STLVER

Put silverwork into an aluminum kettle with enough boiling water to cover it. Boil until silver is bright. Dry thoroughly

Another Way-Use 1 quart of luke

and presto! it's gone

MRS. KIMBALL. 201 Vaughn street, Portland, Me.

FOR THE ABSENT MINDED

When you put something in the oven to bake or warm, which you might forget about, stick a little slip of white paper in knob of door as a reminder.
MRS. F. L. HAYDEN.

1881 Washington street, South Braintree.

A HAIR HINT

To prevent the hair from falling out and to stimulate its growth, brush and massage for at least a quarter of an hour each night.

MRS. J. H. FINCH, JR.

5 Bird street, Quincy.

PROPER CUT

Corned beef should be placed in pan with fibres running lengthwise, fat and lean alternately; then press and slice. Cut across the grain.

JOSEPHINE S. BROOKS. 4 Traders Lane, Nantucket.

SHORT SHEETS

If you have trouble with your sheets pulling from the foot of brass beds or iron ones, sew three buttons on the foot of mattress and make strong button holes in lower hem of sheets to corre-spond with buttons and button down and you will have no trouble with them

TO SWEEP CARPET

Tear two or three newspapers into small pieces. Place in basin of water and let soak one minute. Wring as dry as possible and then scatter the wet pieces of paper over the carpet. This will present the dust from rising and will give the carpet a bright, new look.

MRS. P. K. WATSON.

96 Front street, South Portland, Me.

CRACKER BOXES FOR SPONGE CAKE

adapted to making jelly squares.

Florence. MRS. E. D. BLISS.

TO FIX BIRTHDAY CANDLES

A simple but effective way is to heat hatpin, insert it in the bottom of the candle until the wax is melted, then pull out and push a toothpick in and let to put the candles in their proper places on the cake.

LUCY LEE.

33 Lexington ave., Cambridge.

TO BAKE POTATOES QUICKLY

In order to bake potatoes quickly boil them first 10 minutes in salt water before putting them in the oven.

MRS. F. A. SILLOWAY.

711 Tremont st., Newburyport.

HOUSEHOLD ECONOMIES

Put a piece of felt from an old felt hat into the heel of your rubbers and they will last longer. It is better than piece of cardboard.

The bottom of sheets are not so much, worn as the top, so when worn, use the bottom for pillow cases. They just a long time.

The good parts of old Turkish towels when hemmed, make good face cloths.

The bottom of old woolen undershirts

The bottom of old woolen undershirts make fine, warm petticoats for baby, for wear in the house. Just gather and sew on a band and it is done.

Use a small nail brush for washing the neck bands and cuffs of shirts. It is much easier and cleans them much better than rubbing on the washboard.

Take newspapers and wipe your greasy dinner plates with them before washing. You can then burn the paper and your dish water will be cleaner.

MRS. F. M. HERZIG. water will be cleaned MRS. F. M. HERZIG.

Roller Does the Work Effectively and With Great Rapidity

The ironing machine shown in the iljustration was designed by an Illinois man, and it will probably find great warm water with I teaspoonful of baking soda dissolved in it. Put in the
silverware and let stand several hours
intil bright. LUCY LEE.

33 Lexington avenue, Cambridge.

SPECKS ON VARNISH

When one finds white spots on varnished table, wet piece of soft flannel in
spirits camphor and rub over the spot,
and presto! it's gone. popularity not only in laundries but in



sewing machine. The fuel is supplied from its heat.

CARE OF FINE BRED DOGS

confections in avoid Feeding—Always avoid confections in any form, also chicken bones, as they splinter and are apt to do irreparable harm. An early meal, adapted to toy dogs and puppies ready to wean: One, or 2 teaspoonfuls malted milk to 10 of hot water, 1 teaspoonful fresh limewater. A little cereal may be added, or stale bread Avoid new bread. Noonday meal—Vegeta— Feeding-Always little cereal may be added, or stale bread. Avoid new bread. Noonday meal—Vegetable soup thickened with rice or barley, quite thick; add boiled meat, cut fine. Small quantity of vegetables is excellent, as they are cooling to the blood, leaving out potatoes, which dogs cannot digest. I find some dogs very fond of vegetables, and others do not care for them, but can gradually be taught to eat them. In can gradually be taught to eat them. In can gradually be taught to eat them. In most cases a little roast beef, mutten of steak, cut fine, with gravy and bread crumbs twice a week at least is beneficial. Not feeding meat to dogs, in my opinion, is a grave mistage. They require it, and I use a great deal of it, and visitors remark at the good condition of my dogs, and inquire what I use on their coats. They need a good systematic diet and They need a good, systematic diet and well ventilated, clean kennel and a good large yard to romp and exercise in, not a little "pen," where no poor dog can thrive. Returning to diet, a boiled egg occasionally, raw egg if they will eat it, some puppy biscuit is good for the teeth at times. But not as an entire diet. It is so hard baked, to keep, I think it not nutritious enough. Besides a change is surely beneficial to the animal as well as the human kingdom. A good sized bone is a necessity sometimes, good for the digestion and teeth. Three or four times a week, toy dogs, small and dainty, require a small amount of wholesome, nutritious food. Should be slightly warm, never cold. Never feed meat in large pieces. Always place fresh drinking water at their disposal.

MRS. ARTHUR BABBITT.

Superior Kennels, Taunton.

CLEANING WOODEN FLOORS

The dirtiest of floors may be rendered beautifully clean by the following pro-cess. First, scrub with sand, then rub with a lye of caustic soda, using a stiff brush, and rinse off with warm water, Just before the floor is dry, moisten with dilute hydrochloric acid, and then with a thin paste of bleaching powder. Let this remain over night and wash in the morning.

MRS. IDA BESSETTE.

Manchaug Hotel, Mass. Zama sucke, newburyport.

THIS IS A GEM WASHING FLUID

One pound salsoda, 1 ounce borax, one pound saisoda, I ounce botax, I ounce salts of tartar, I ounce animonia, 3 quarts of rain water. Put the rain water over the fire, then put in the salsoda, borax and salts of tartar. Do not put in the ammonia until it gets cold. Put 1 cupful into the boiler when you boil your clothes. MRS. A. WALKER. 174 Main ave., Gardiner, Me.

TO KEEP OSTRICH PLUMES

A good way to keep ostrich plumes through the summer is to drop them into a large glass jar and screw on the top. They are thus kept dry and away from moths, and it is easy to see if the latter have attacked them. LOUISE MARIO.

CORN REMOVERS

Soak bread crust in strong vinegar and bind on the corn. Repeat three nights in

Soak a piece of cheese cloth in kerosene and bind on the corn "after the corn has been pared"; repeat three nights in suc-

Take a small piece of strong tobacco, cut up fine, and soak enough in warm water to bind over the corn.

MINNIE F. COTTER.

99 Franklin street, Lawrence.

FOR CLEANING IRONS

For cleaning irons, buy at the hard-ware store yellow beeswax. You will get a lot of it for 20 cents and will last over a year. Take a small piece and tie a piece of cloth around it and rub lightly to iron and your iron will be smoother than from anything else you can use on MRS. D. A. BURKE.

4 Geodman terrace, Lynn.

a tank that rises at one side of the machine, the flow from which is regulated by a stop cock. When the burners are lighted and the apparatus heated, all the laundress need do is to stand in the laundress need for its treadle from time to time, being relieved of the labor of bearing down on an iron and changing it for another every few minutes, as it loses its heat.

To Clean White or Light Clothes

Purchase a small cake of pipe clay and a small brush with hard bristles. Rub the pipe clay into all spots and blemishes as though it were soap. Then lay the garment aside for a short while to allow garment aside for a short while to allow the powder to absorb the impurities. Then brush the pipe clay completely out of the cloth and the mark will have disappeared. If this plan be followed much expense in cleaning may be saved, and besides this, the whole suit may be cleaned by the same process if it is not too badly soiled at the end of the season.

MRS. M. JEANNETTE PROCTOR. 109 Elmwood road, Swampscott.

HEMORRHAGE OF THE NOSE

There are many ways for checking nasal hemorrhage, but the simplest and most effective one I ever tried is this: While holding the head erect, with one hand drop a key down the neck inside of the clothing, putting the other hand on the outside to keep the key from going but a short distance down the back. Before the key is warm it will have proved its usefulness. proved its usefulness.

MRS. M. JEANETTE PROCTOR.

109 Elmwood road, Swampscott.

TO SEPARATE POSTAGE STAMPS

If they become glued together don't soak in water. Lay a thin paper over them and run a hot iron over it. They will easily come apart and mucilage will not be soaked off.

LUCY LEE.

33 Lexington ave., Cambridge.

SHEATH FOR CROCHET-HOOK

The fine, sharp pointed hook used in Irish crochet may be an instrument of torture. Take a quill about an inch and a half in length. Into this, insert the hook when not in use. Thus, work may be carried in the work-bag with no danger. LUCY

33 Lexington avenue, Cambridge.

CARE OF THE TEETH

In sickness, the rules for cleanliness of the teeth should be more rigidly enforced than at any other time, as then they are more exposed to destructive agents, and are liable to participate in the general debility and disease of the system. It is an imperative duty of parents to see that their children's teeth have early and careful attention for their health and durability. for their health and durability.
LILLIAN R. COWPERTHWAITE.

649 Main street, Malden.

Strain off the coffee left from breakfast through a piece of muslin so that every particle of sediment disappears and leaves a perfectly clear liquid. Rub the silk off with a piece of old flanned and then apply the coffee, liberally. It will remove all grease spots and will make the silk take on that brilliant look new goods always has. It will not give that "crackly" effect the beer cleansing does. The coffee is applied to the right side of the silk. cleansing does. The coffee is applied to the right side of the silk. The goods should be allowed to become half dry and then ironed on the wrong side over a heavy blanket.

MARY JAMES CARRINGTON.

85 Tremont street, Cambridge.

DRIVE A NAIL THROUGH HARD WOOD

Men wishing to drive a nail through hard wood: First, push it through a cake of soap. It will then go through easily and will not split the wood.

MRS. H. B. CROSBY.

225 Lexington street, East Boston,

SCREEN FOR DAMP WEATHER

Many people cannot sleep with the windows open at night in damp weather. A screen which will admit pure air and yet keep out the dampness can easily be made. Take thin angora flannel and fasten to a screen frame. Place this in the window at night when the sash is raised and in the morning the inside of the screen will be found dry while the outside is wet, the air having filtered through.

MRS. J. E. TINKHAM.

109 Leyden street, Campello.

TO PROTECT APRON

A square of table oilcloth worn under the kitchen apron will save the skirt from getting wet when working around the sink. Have it about a foot wide and sew a piece of tape on for strings and tie on under apron.

MRS. T. R. FINNIGAN.

58 Fellsway, West Somerville.

REMOVING CAKE FROM PAN

Oftentimes cakes baked in a gem pan stick and cannot be removed whole. Jüst try when taking the pan from the oven setting it on a lamp cloth for a few minutes and the cakes inclined to stick will be easily removed.

Camden, Me. SUSIE M. HANSON.

CHLORIDE OF LIME

To correct the most impure and offensive atmosphere in a few moments and to restore it to its purity it is only necessary to procure one pound of chloride of lime, which will cost 10 cents. Put it into a bucket of water, mix it up and throw it into a receptacle of filth. A supply may be had at almost any of the apothecaries. MRS. ANNIE WALKER.

174 Main ave., Gardiner, Me.

Cleaning Dirty Glass Bottles

Make a good suds of soap and hot water, fill bottles nearly full, then put in a number of common tacks, shake well. Can use tacks many times by drying them.

MRS. G. M. CUNNINGHAM.

28 Amherst st., Manchester, N. H.

HANDY FOR TRAVELLING

Last Christmas I received an article which at first glance appeared to be a many pocketed sewing apron made from two gay handkerchiefs. An accompanying note, however, told me in rhyme that this was to be worn in the dressing room of the sleeping car to hold comb, brush, hairpins and other equally elusive toilet necessities.

R. D. MOORE. toilet necessities. 429 Brookline avenue, Boston.

A New Use for Buttonhooks

The use of a boot buttonhook will help to extricate a most difficult knot tied in coarse twine which comes around packages of various kinds, thereby saving the twine for future use instead of cutting it and casting aside. MRS. E. C. FORD. 58 Gilbert street, Bridgeport, Conn.

Medical Hints

To Relieve Asthma-Wet blotting paper in strong solution of saltpetre, dry it and burn a piece three inches square on a plate in sleeping room and it will afford

quick relief.
For Burns—Common baking soda, the bicarbonate, has been found to cure burns or scalds, affording immediate re-

TO MAKE A LADDER SAFE

Tack a piece of rubber, a bit of an overshoe will do, to the bottom of step ladder legs and when cleaning house they will never slip on a damp floor. This precaution may save a doctor's bill. Mill River.

Secret of Washing Stockings

The great secret of washing black stockings so that they keep soft is to dissolve the soap in the water instead of rubbing it on the stockings, and to use no soda. Water of about 98 degrees is best. A little blue added to the last rinsing water helps to keep them a good color.

MRS. W. A. KEITH 1 Carlton st., South Peabody,

USE OF SANDPAPER

Tack a small piece of sandpaper in your where you keep near You will find it very useful.

MRS. C. E. TORREY. match box.

71 Allen st., East Braintree.

D. D. A TO SATISFY THE "KIDDI

When pie is served for the ups' have special pie prepared f children. These are made by circles from thin slices of buttered and putting between them apple jelly or jam. For pancakes or they also may have rounds of brea which they may spread butter and syrup. This simple scheme satisfie minds and spares their digestions.

SYLVIA G.

Lexington ave., Cambridge.

TO REMOVE FLIES FROM RO

Take half a teaspoonful of black per in powder one teaspoonful of black per in powder one teaspoonful brown sugar and one tablespoon cream. Mix them well together and them in a room on a plate whe flies are troublesome and they will disappear.

MRS. A. WALF 174 Main ave., Gardiner, Me.

CANARY BIRDS

How to keep them healthy and in I have a capary bird, and he sings

morning till night.

Place the cage so that no draft can strike the bird.

Give nothing to healthy bird but hemp, canary seed, water, cuttlefish and gravel paper or sand on fice cage

A bath three times a week. The room should not be overheate When moulting keep warm and

all drafts of air.
. Give plenty of German summer seed. A little hard boiled egg mixed cracker, grated fine, once or two week, is excellent.

Feed at a certain hour in the mo MRS. J. H. FINCH,

5 Bird st., Quincy.

COVERING THE IRONING-BO

Cover the ironing-board on both with thick pieces of flannel; then cover of cheese-cloth to slip over Use one side for white clothes, the for colored ones.

Pleasant Lake. EVA A. CAHO

DUST CLOTH

bag made of soft outing fla with a ruffle bottom and a draw-stri top, to fit over the broom, will be excellent for dusting walls and cei

89 Proctor street, Salem.

A NOVEL "VACUUM CLEAN

There is nothing like a bicycle for removing the dust from nooks crannies in marble statuary, pl casts, carved furniture or any cre where it may lurk in spite of clotic brush. Run the open end of the brush. ber tubing over the surface to be ed while working the pump vigor with the foot. A soft cloth will d SYLVIA GR The Lowell, Lexington avenue,

bridge.

FLOUR FOR PIE CRUST

When blending flour and water pie crust, use a chopping knife. Amherst. MRS. L. F. WA

TO WASH WHITE SILK

Take 1 tablespoonful ammonia quarts warm water (no soap), are the article is well pressed while damp it will look like new and will turn yellow, as is the case if was with soap or gasolene. MRS. JENNIE BEC Winchendon.

TO REMOVE STAINS FROM I CHEN FLOOR

Take 1-4 pound of fuller's earth 1-4 pound of pearlash. Make interpaste with boiling water, spread a coating of this paste over the gratains and leave for 10 or 12 hours. wash off with clean water.

MRS. WHITEHEA

Lexington st., Auburndale.

HANDKERCHIEF CASE

A novel handkerchief case consists two squares, a little larger than a fold handkerchief, of cardboard, padded s covered outside with cretonne and ins

with silk, with a buttonholed edge o band of gilt galloon. The handkerch go between these, and the case is held gether by a circlet of slik rubber wit lace edging.

This case is very convenient for tra ling, as it holds a number of handle chiefs and does not take up the space

HANDY WASHPAIL

Washboard Slides Into Grooves Along the Flattened Side.

A convenient type of wash pail has been invented by a New York man. It is particularly convenient for use in flats or other places where space is at a premium, for it is both pail and washboard combined. As seen in the illustration, one side of the pail is flattened. There are



grooves along this side and into these grooves a washboard slides. can remain there without interfering with the use of the pail for other purposes than washing clothing, but if need be it can easily be slipped out. Such a receptacle will save a great deal of space, as it saves not only the room taken up by a separate washboard, which is considerable, but that which otherwise would be taken up by a tub, as ordinarily a wash-board cannot be used conveniently in a bucket, having a somewhat topheavy effect. In this device, the washboard being fastened to the pail, the whole stands firmly under the most vigorous rubbing and will not easily upset.

TO KEEP YEAST

Compressed yeast can be kept fresh for a week by burying in table salt and kept in a cool place. Salt is better than flour, I find.

MRS. H. B. PORTER. New Sharon, Me.

TO WHITEN LACE

To whiten lace or white cotton embroidery take an earthen or glass dish two-thirds full of warm water, with enough soap for a good suds. Immerse the lace and set in a sunny window for a

few days, stirring occasionally.

MRS. ELIZA PUTNAM.

South Attleboro, N. H., Hillsboro Co.,
R. F. D. No. 1.

TO REMOVE WALL PAPER

An excellent way to remove paper from the wall when desiring to repaper a room is to make a rather thin flour paste and go over the paper with a large brush or cloth, wetting every part. After allowing this to stand for a little while the paper may be taken off in great strips without making a bit of dust or dirt.

Wincrendon. MRS. JENNIE BECK.

mixed in a pail of water. Spray the bushes several times before they bloom.

Medway. LAURA L. CURTIS.

CLEANING GLASS

Like windows, mirrors, etc., put a little the glass a gloss. FRANK KEENE

Suggestion for the Home Nurse

Sickness comes into every family, and although many times it is impossible or unnecessary to have a trained nurse, there are many people who are entirely ignorant of the least little offices to be performed in a sick room. The medicine and the treatment of the patient should be left entirely to the doctor, but there are many things that every person should know. That the room be well ventilated, both night and day, is very important. In all treatments of pneumonia the windows should be kept wide open, even in the winter. The patient should be protected from draft, and the bed placed in such a way as to shield the eyes from direct sun and light. Don't use a kerosene direct sun and light. Don't use a kerosene direct sun and light. Don't use a kerosene lamp if you can help it, but at any rate don't turn it down low, as nothing taints the air worse. If the light must be modified, set it outside the door, or behind a screen, Keep medicines and all unpleasant objects out of sight and don't keep cut flowers too long in the room. A growing plant is better. If it is necessary to replenish the fire, fill a paper bag with coals and put the whole thing on the flames, or pick up the pieces with a bit of paper and drop in one at a time. One who has never been very ill can't understand the torture it causes a very weak person to hear a hod of coal poured on the fire at once. In sweeping, wet a cotton bag and tie it over the broom, so as not to raise a particle of dust.

NELLIE E. ZACKULAR.

14 Baker road, Everett. 14 Baker road, Everett.

A Pretty and Inexpensive Summer Coat for Baby

Buy 21-2 yards white poplin at 25 cents yard and one ball persiand and a pattern with a cape. Cut out body, cape and collar. Take cape, collar and cuff and make sharpened lead pencil and a small empty spool. Make scallop by marking half way around spool 1-4 inch from edge buttonhole and cut out; take a small button or any small round object and make a dof in each scallop, working the same solid This makes a pretty finish and the hand This makes a pretty finish and the factor work can be done for a pickup work at odd moments. A pretty bonnet to go with this little coat may be made from the pieces left and using the transfer patpieces left and using the has been tried and does very nicely.

MRS. H. A. GRINDLE.

65 Grove street, Melrose, Mass.

FOR CROUP

Half a cup of lard and 1 tablespoonful of turpentine. Melt lard, add turpentine and let cool. Take a piece of flannel, cut out a place for the neck and spread thick with cold mixture. Place over the lungs, also a piece of flanne, around the throat with more mixture. You will notice almost instant relief.

MARY E. RUSSELL.

35 Bertram street, Neponset.

FOR A THIN PERSON

When a thin person is having a whole sleeve of allover lace, if they would have a shirred chiffon undersleeve it will make the arm look plump and it gives a pre-ty effect. ANNA MOSHER. 215 Dewey street, Worcester.

WHEN PRESERVING FRUITS

when preserving your fruits you frequently find that you have more syrupthout making a bit of dust or dirt.

When preserving your fruits you frequently find that you have more syrupthan you care to use. If you are fond ice cream with sauce you will find the syrups most delicious to use in the second of sour (not thick) milk, then nixed in a pail of water. Spray the MRS. E. M. MERRITT.

192 Austen st., Newtonville.

To Bake Cake

the pan into a covered roasting pan to bake. Do this and you may be sure you cake will come out "just right."

TO PREPARE CITRON AND CAN-DIED PEEL

Citron and candied lemon and orange beel may be passed through a food choper when preparing them for cake, using the medium sized knife, and powdering the machine with a little confectioner's sugar, so that the fruit will not stick to the sides of the knife. The fruit will be in little cubes, and, if a quantity is prepared at one time, it should be put away in glass jars with screw tops, so that it will been and mention respective. that it will keep and remain perfectly clean, the glass jars allowing the housekeeper to see at a glance what each contains.

MARY E. RUSSELL. 35 Bertram st., Neponset.

MY MOTHER'S TWO RULES

Are very applicable to the times. Never spend your money before you get it, and never buy what you do not want because it is cheap. MRS. A. WALKER. 174 Main ave., Gardiner, Me.

TO CLEAN WHITE AND LIGHT KID GLOVES

Take a saucer of sweet milk, a piece of white soap and a piece of white flannel. Put the gloves on the hand, one at a time; moisten the flannel in the milk, rub it over the white soap and wipe over the soiled fingers and places on the gloves; rub with a dry piece of flannel; remove, fill with air by blowing into them and hang them then the sun or ever the stove to dry.

Have used this recipe with success or 30 years. MRS, H. B. CROSBY.

225 Lexington street, East Boston.

USES FOR SALT

Salt sprinkled on pantry shelves will exterminate ants.

Salt will remove ink from carpets if used immediately.

Place salt in oven under baking tins to prevent contents from scorching

Mirrors and window glass polished with damp salt on tissue paper will shine.

MRS. W. G. HAPGOOD.

Harvard, R. F. D. No. 1.

TO FIND LOST ARTICLES

Having mislaid an object, yet feeling sure it is somewhere about the premises, don't rush around nervously in a vain search, clouding your brain with perhaps needless worry and expending an unnecessary amount of energy. Instead, throw yourself down on the couch for a ten minutes' rest to think calmly and even to dwell dreamily upon the lost article. You will be surprised to find that many times your subconscious self knows. many times your subconscious self knows just where the lost article may be found.
MRS. J. L. PEDEN.

36 Gage st., Fitchburg.

IN WASHING LETTUCE

In washing lettuce let it soak in salt water before cleaning it. All insects will float to the surface of water and may be poured down the drain of the sink.

MARGARET NORTON.

77 Clayton st., Dorchester.

TO REMOVE FRUIT STAINS

Pour boiling water over the stain and let it remain for a short time in the water. Fruit stains of most any kind may be taken out in this way.

MRS. C. E. TORREY.

71 Allen st., E. Braintree.

LAUNDRY SOAP

Dissolve a can of good lye, in an earthen vessel from which you can pour easily, in six cups of cold water and stir occa-When cake is all ready for the oven put he pan into a covered roasting pan to take. Do this and you may be sure you ake will come out "just right."

L. G. DAVIS.

L. G. DAVIS. Into moulds to harden. MRS. C. F. MAY.

Woonsocket, R. I.

TO CUT UP PINEAPPLE

With a small pointed knife cut around each eye and take out, leaving all the hard on the pineapple. Then cut the peel from each piece separately as you take them out. MRS. F. M. DAVIS.

LEMON MERINGUE. Mrs. Lincoln Riley, No. 1841 North 21st street, Philadelphia.

Philadelphia.

Bear the yolks of four eggs, add slowly one cap granulated sugar, beat well, add two even tablespoonfuls of cornstarch, the grated yellow rind of one lemon and the juice of four lemons and one cup sweet milk.

Line a pie plate with a good rich puff paste and pour the lemon mixture in; bake in hot oven; beat the whites of eggs well and add six tablespoonfuls of powdered sugar, spread over pie when done and put in oven to brown—one minute sufficient if oven is hot.

CHOCOLATE PIE.

Carrie L. Crossley, Auburn, Worcester County, Mass.

ONE coffee cup milk, two tablespoons grated chocolate, three-quarters cup sugar, yolks of three eggs; heat chocolate and milk together, add sugar and yolks beaten to a cream, flavor with vanillar bake with under crust, then spread the well beaten whites with nearly half a cup of granulated sugar over the top and set in the oven to brown.

ORANGE CREAM PIE.
Mrs. M. N. McNicoley,
57 Taylor avenue, Utica, N. Y.

With one-half cup of sugar, add one heaping tablespoon of flour, one even tablespoon of cornstarch, dissolved in milk, pour into one pint of boiling milk and let cook about three minutes; let cool, and flavor with extract of orange and pour into a baked crust; beat the whites to a stiff froth add one-half cup of sugar, flavor of prange, spread on top, put

"PARKER HOUSE CREAM PIE." Mrs. Jennie A. Parker 74 Vine Stret

Nashua, N. H

Nashua. N. H.

Tor the cream, put on a pint of milk and add one cupful of sugar and half a cupful of flour, previously mixed after beating well, stir it into the milk, just as the milk commences to boil; add an ounce of butter, and keep on stirring one way until it thickens; flavor with vanillar or lemon. To make the crust, three eggs, beaten separately; one cupful of granulated sugar; one and one-half cupfuls of sifted flour, one large teaspoonful of baking powder, and two tablespoonfuls of milk or water; divide the batter in half and bake in two medium sized pie tins; bake in a rather quick oven to a straw color; when done and cool, split each half in half with a sharp, broad bladed knife, and spread half the cream between each; serve cold; the cake should be flavored the same as the cream; this may be served with or without a chocolate icing, as preferred.

CRANBERRY PIE.

Mrs. H. S. Brown, Woodland street, New Britain, Conn.

NE cup of berries, one half cup of raisins, chop together, then add one cup of sugar, one teaspoonful vanilla, one tablespoonful of cold water, bake with two crusts and it is delicious.

CREAM PIE.

Mrs. Maggie Jacobson, Guilderland Centre, Albany County, N. Y.

Two eggs, two-thirds cup sugar, two-thirds cup flour, one teaspoon baking powder. Cream—One teacup sugar, one egg, one-third cup flour, one pint milk; boil until thick; flavor to taste.

The Uses of Corset Cord

Corset cord, which may be bought in any width and length, has many uses that no one of this generation knows of, though it was popular 40 years ago.

The work is done by twisting and winding the cord in a spiral, sewing together the circle thus formed, and then sewing these various circles so as to make the articles desired.

There are table mats, for instance, used in these days of no tablecloths to keep the hot dishes from spoiling the wood. Here the cord rings are simply sewn in an oval or oblong shape and ornamented with a border of much smaller circles. A whole set of various sizes may be made in this way.

Baby hammocks, small enough to use for personal belongings when traveling or large enough to keep a real baby in the open air, are made of a double layer of the cord rings finished with stout woven strings at either end.

Napkin rings might easily be one's first experiment. Only one row of the cities is used, about seven or eight of them being sewn around into a ring.

Handkerchief cases, with the white cord sewn over brightly colored silk and the whole padded in a flat square, are odd and pretty gifts, and need no special skill in making. Other articles in the bureau set—pincushions, bureau scarfs, ribbons and collar-pin cases—can be made on the same principle.

The cord makes pretty daisies for ap-The cord makes pretty dasses for applique trimming, each loop being a separate petal and the flower being finished off with a bit of embroidered yellow, or padded yellow silk, for the center. Sometimes a rough brown button is even more effective. Of course, the cord may be

and fits down over the pot.

The shade rings on the end of the shade cord can be made out of a single circle, and look very pretty with the white moire or light silk shades.

Covered with clear shellar, these corset

cords are used to cover boxes, so as to form collar and work boxes and glove and handkerchief cases. They are very quaint and attractive, and the shellac keeps them clean without washing. The plain cord, however, washes readily, and keeps its form if it has been stoutly sewn with heavy thread.

Here is a new idea for summer handiwork, a way of making articles pretty and useful and out of the usual run.

STUFFED CABBAGE.

Mrs. M. L. Sherrard, Care Mr. P. S. Derr,

Care Mr. P. S. Derr,
Greenwood, S. C.

Select a side head of cabbage, let it
stand in celd water fifteen minutes;
drain; make the stuffing as follows:
Take the inside out of the cabbage, chop un
fine; then chop up fine one or two rolls of
bread, with salt, pepper and mace; add one
pint of nice cysters and four or five small
pieces of fresh fat pork; tie the mixture in
a cheese cloth; drop in a pan of hot water
with salt and pieces of fat pork and let
boil two hours; cat with cream sauce, but
is good without any sauce; keep your pan
of hot water so the bag will always be
covered with the water.

BAKED STUFFED CUCUMBERS.

Mrs. J. Webster. 69 Sophia Street, Rochester, N. Y

Rochester, N. Y.

HIS is a very new and very delicious dish, and one that clubmen and gourmands much appreciate. Take cure encoders of fairly good size, say six or eight inches long, cut them in two lengthwise and scoop out the inside, seeds and all, but leave the outside shell whole and thick enough to be firm; put the seeds and pulp into the chopping howl and add salt and pepper, or, better still, bits of green peppers and tomate and bread crumbs; chop all fine and mix well; fill each half shell and put plenty of butter in the stuffing and on top, so that if may brown well; bake in a hot even for an hour; the stuffing should be very hot in seasoning, and very well mixed, and the cooking must be very thorough

FRUIT CAKE

To Remove Moths From Furniture

Moths may be exterminated or driven from upholstered work by sprinkling this with benzine. The benzine is put in a small watering pot, such as is used for sprinkling house plants. It does not spot the most delicate silk, and the unpleasant odor passes off in a hour or two. Care must be used not to carry on this work near a fire or flame, as the vapor of benzine is very inflammable. It is said that a little spirits of turpentine added to the water with which floors are washed will preevnt the ravages of moths.

MRS. JAMES GRANT. North Uxbridge.

TO KEEP OUT MOTHS

Nothing keeps out moths so well as newspaper. If everyone, when they put away furs, pasted up all the crevices and around the lid of the box with newspaper they would find them all intact when unpacked.

MRS, SARAH PEARSON. 642 Pine st., Central Falls, R. I.

TO CLEAN COLLARS

When cuffs or collars have become somewhat soiled, place them on a hard surface and rub with clean cloth and dry table salt. This scours the soiled part and makes them very presentable for

another wearing.
MRS. FANNIE E. WARD.
23 Pearl st., Auburn, Me.

A GOOD SILVER WASH

wo eggs, two-thirds cup sugar, two-thirds cup flour, one teaspoon baking powder. Cream—One teasup sugar, one gg, one-third cup flour, one pint milk; boil intil thick; flavor to taste and so any many-petalled flower can be produced.

These cord rings are nice, too, in the tea cosey, which is growing in popularity as we become more and more a tea-drinking nation. It is made like a slashed bag and fits down over the pot.

The shade rings on the end of the shade

Add to two cupfuls of boiling water one tablespoonfuls of whiting. Wash your silver in this solution as hot as you can bear it. Wipe and then polish, rubbing briskly with a soft cloth, and you will have a brilliant polish. This will not injure the finest silver, and you can clean a large amount and much more rapidly than by the old way, when each piece is rubbed with powder and then polished.

MARY E, RUSSELL.

35 Bertram st., Neponset.

HOW TO WASH WINDOWS

Brush all the sand off, take a large piece of chamois skin and wash them and wring the chamois skin and wipe dry and rub. They look very nice.

MISS BELLE M. EDMONDS.
6 Herrick st., Winchester.

TO MAKE TOILET SOAP

Cut two pounds of common bar soap into shavings. Put into a tin pail with barely enough hot water to cover, then set the pail in a kettle of boiling water set the pail in a kettle of boiling water and when contents are melted stir thoroughly. Add one-fourth pound each of honey, almond oil and powdered borax. Mix together by stirring for ten minutes and add a few drops of any scent preferred. Mix well and turn into a deep dish to cool. Then cut into squares.

LEMON PIES.

Mrs. M. Asher,

Atlanta, Ga.

Mrs. M. Asher,
Atlanta, Ga.

ALF pint flour, quarter pound butter, pinch of salt, half tumbler ice or very cold water.

Custard—Yolks of six eggs, six table-spoons sugar, three lemons, lump of butter size of walnut.

Meringue—Whites of six eggs, six table-spoons of sugar, teaspoon of white vinegar, pinch of pulverized alum.

Directions for Making—Sift flour, divide butter with plated knife, work half of butter into the flour, then add water gradually, roll the dough and cut into three pieces of equal size; take one-third of the butter that was divided and cut into small bits over two of the pieces of dough, lay the third piece of dough on top of these two and roll again; repeat the rolling, cutting and buttering three times, then grease the pie plates, put in the paste and slash in three places and bake very light brown.

Grate a little rind from each lemon.

brown.
Grate a little rind from each lemon, separate the yolks and white of eggs, add to the beaten yolks six spoons of sugar, the juice and grated rind and lump of butter; put this in saucepan on stove and stir until a thick custard; fill the baked crusts with this and set on stove till brown.
Add to the whites six taliespoons of sugar, the vinegar and alum (which is to keep the eggs from falling) a d beat to a stiff froth; spread this on top of custard and set again in stove just long enough to dry, but not brown. brown.

but not brown.

LIOUR, sugar and butter, one pound each: ten eggs, one pound cirror, four pounds Spanish, currants; three pounds seeded raisins, two nut-megs, two teaspoonfuls of ground cinnamon, one terspoonful ground cloves, three-quarters of a cup molasses, one-half cup brandy or wine; sugar and butter beaten together; eggs separate, add all to-

BELLU DRUWN EDERE WO cups grabam flour, one cup wheat flour, HREE eggs, one cupful sugar, one-half cupful butter, one-half cupful sweet milk, two cupone-haif cup sugar, one-haif cup molasses, two cups sour milk or buttermilk, one teaspoonful fuls flour, two level teaspoonfuls baking pow soda dissolved in a little hot water, one teaspoonder; make four layers. Cream Filling-One-half pint cream, one-half cupful pulverized sugar, flavor to taste, with vanilla; whip cream perfectly stiff, ful sait. Put all together in a bow and stir thoroughly; put in a greased pail with a cover and bake four hours in a moderate oven.-MRS, S. add sugar and flavor, whip it good again and then spread between your layers thick .- MRS. W. T. VON BRACHT, No. 232 Manston street, Pough keepsie, N. Y. HARPER, Gulfport, Miss. PARKER HOUSE ROLLS. LEMON CAKE. IFT one quart of flour four times, and tea-OUR eggs beaten separately, three cupfuls flour, spoonful of salt, rub in tablespoonful of buttwo cupfuls sugar, half cupful butter, one cupter and set in moderately werm place until morning. Then add one-third cake to yeast disful sweet milk, two teaspoonfuls baking powder; flavor with lemon. For Jelly-One and a half soived in plat of warm milk, and kneed fifteen eupfuls sugar, yolks of two eggs, two lemons, grate the rind; beat all together and boil until the consistency of jelly.—MISS B. D. SIMPSON, Florminutes. Raise in warm place. Mould into rolls when sufficiently raised and you have the most delicious rolls in the world .- MRS. A. M. E. No. 120 inville, La Willow street, Brooklyn. OLD-FASHIONED SINGER BREAD. SOUTHERN MUFFINS. T WO eggs, one talespoonful of butter, one of WO-THIRDS of a cup of molesses, filled with sugar, one cupful of milk, one teaspoonful of brown sugar; one half cup of melted lard or baking powder, flour enough to make a thick drippings, one teaspoonful of ginger, a pinch batter; bake twenty minutes.-MRS. E. P. WADE, of salt, one tenspoonful of soda, dissolved in one half cup of boiling water; two cups of flour (sifted.) Bake in a moderate over in a square St. Paul. Minn cake tin.-CORA E., No. 2 Bostwick avenue, Au-DEVIL'S FOOD CAKE. Two cupfuls brown sugar, two eggs, one-half cupful butter, one teaspoonful of soda dis-ES A Saleb, solved in one half cup sour milk (or it can be made. if preferred; with one teaspoonful of baking powder and sweet milk); one-quarter cake
chocolate grated and dissolved in one-half cup
bolling water; three cupfuls flour Bake in long, shallow par or in two square layer pans lee with chocolate or white leing .- MRS. LOUIS BROWN, STEAMED FOWL, CELERY STUFFING. No. 839 East Rockdale avenue, Cincinnati, O. HIS is a most palatable way to cook an old fowl, and is also the best way to make it tender. Great care should be exercised in cleaning and trusting it to keep the legs and wings close to the body: The celery should be washed, scraped, cut into small pieces and boiled. GINGER COOKIES. O one cup of sugar add two tenspoonfuls of cinnamon and two of gluger; then one cup of lard, one cup of New Orleans molasses, one cup of cold water, with three even teaspoonful's of fifteen minutes in water enough to cover it; sodn and one of salt. Mix, not too stiff; roll out a to a cupful of cooked celery add a cupful of fine, little thicker than white cookies, crease the top dry bread chumbs, a large half teaspoonful of salt. with a fork and then cut in squares and Bake. one-quarter teaspoonful white pepper, a teaspoonful butter, and stuff the breast with a portion; lar the rest in the body of the chicken, and after MRS. HUTSON. Delbi, N. Y CARAMEL CARE. skewiting and tying it into shape rub it well with sait; put it on a plate and place it in the steamer. NE-HALF cake of chocolate; shaven fine; one The plate must be small enough to allow the cup of sugar, one-half cup of milk, yolk of one egg. Mix and let bolk and get cold sterm free access to the bird; it must be steamed ? continuously for three or four hours; then rub with butter, dust with flour and place in oven your enough to brown slightly. Serve with gravy (CAKE PART.) Take two eggs, one cup of butter, one cup of sugar, one cup of milk, three cups of flour, three made of browned flour, with the giblets (which spoonfuls of baking powder. Mix well and stir in have been steamed with the fowl) cut up in it. the caramel. Bake in layers and put leing beand the drippings. A stuffing is not necessary. A bay leaf or an onion laid in the body gives a very fine flavor.—MRS. HORACE TRAVIS, No. 1436 tween MARSHMALLOW ICING. Soak a tablespoonful of powdered white gum West Market street, Indianapolis, Ind. arable in two tablespoonfuls of warm water for an hour: stand it over hot water and carefully stir until dissolved. Boll a cupful of sugar and helf's MOOK DUCK. cupful of water together until they spin a thread; PREAD dressing such as you would make for turkey on a thick round of beefsteak; season, roll up, tie and roust; baste often; serve with pour while hot over the well besten whites of two eggs, beating continuously; then add the gum arable and beat until stiff and cold.-HARRIETgravy -MRS. AGNES MADDEN, No. 329 Merri-ADAMS CHAMBERS, No. 493 North Clark street. mac street, Manchester, N. H. Chicago, Ilk CHICKEN A LA MARYLAND. GINGER SNAPS. JOUNG chickens are best, but if fowls are used cook them as for fricassee till tender before making into a saute; singe, draw and cut into DOIL one cup molasses three or four minutes: while boiling add three tablespoonfuls vinepieces: dip each piece quickly into water and roll in flour: fry in hot salt pork drippings until thorgar, and while hot one cup of butter or any shortening preferred. When cool enough add one cup of brown sugar, two teaspoonfuls of soda, one heaping teaspoonful ginger, one egg and all the hour that it will take. Roll thin. Cut in squares oughly browned; as the pieces are done remove to a hot plate; when all are browned add two tablespoonfuls of flour to the drippings in the pan and bake in a moderate oven. When done lay or and stir until smooth; add one pint of rich milk or cream and stir till it thickens and pour over the chicken; season with salt and pepper any nat surrac with chopped parsley and serve.-MRS. H. E. G., FEATHER CAKE Lima, O. EAT four ounces of butter and one pound of CALVES' FEET DRESSED AS TERRA sugar (pulverized) together until mixed; then PIN. ado two gills of milk and beat again until DOIL eight calves' feet until tender; remove all very light weigh out a pound of flour, add onethe bones; put them into a pan with half a third to the mixture and beat again; separate four pint of the rich stock in which they were small eggs beat the whites to a very stiff froth, boiled; add two large spoonfuls of butter; rub the then best yorks until creamy; add them to the yolks of three hard boiled eggs with a small ter mixture, then the whites, then the remaining flour, spoonful of mustard and a very little cayenne as salt to taste; when well mixed add to the call ling beating well after each addition of materials; add two heaping teaspoonfuls of baking powder and teet and stock; let simmer ten minutes; just before serving dash a glil of good sherry wine into the flavoring. Mix thoroughly and turn into a well greased cake pan. Bake in a moderate oven terrapiu.-E. S. I., N. Norris st., Philadelphia. thirty minutes. The cake, if well and carefully made, is delicious.—MRS. SUSAN SCOTT, Bristol, James Hatch Ding

e JELL BEANS

water over the beans and dip out easily.

MRS. E. C. STEVENS. Vashington avenue, Portland, Me.

N INEXPENSIVE BUREAU SCARF

Buy piece of cheese cloth (white), the desired length. Hemstitch and turn a generous hem. Starch quite stiff and it looks as well as a more expensive one of linen scrim. Have made sash curtains of same for bedrooms.

MRS. C. F. TARBOX.

44 Summer street, Quincy.

FOR CLEANING GLASS BOTTLES

Crush eggshells into small bits, or a few carpet tacks, or a small quantity of gunshot. Put into the bottle, then fill 1-2 full of strong soapsuds. Shake thoroughly, then rinse in clear water. Will look-MARTHA M'MAHON. like new.

201 Bradford street, Pittsfield.

ABOUT THE CARE OF UTENSILS

Do not put pans and kettles partly filled with water on the stove to soak, as it only makes them more difficult to clean. Fill them with cold water and soak away from the heat. Sieves should not be washed with soap, but cleaned with a brush and clear water, using soda if necessary. MRS. J. F. CLEM. 62 Crescent street, Swampscott.

BASKET BED FOR BABY

Purchase a large square clothes basket (\$1.50 size), then have your hubby make four nice square blocks about four insquare and six deep. Fasten to each corner of the basket with wire nails, then put a small caster into each block. Now saw in half a nice clean hoop from a flour or sugar barrel, put down through the handles of the basket, fasten with short wire nails, then get two 10-cent cans of light blue enamel, paint the hoops and outside of the basket. Make a deep ruffle of dotted muslin with a three-inch hem in the bottom nid a hem in the top about 11-2 inches

teep. Then run a white flat hat elastic through so as to hold it firmly in place around the top of the basket (outside); for the inside make a pillow case of unbleached muslin, fill it with excelsior, put it in the bottom of the basket. On the top put a feather pillow. Four yards of bleached muslin at six cents a yard will make four tiny sheets 2 1-2 yards of good quantity shaker flannel double; in 11-4 yard lengths, binding ends with light blue ribbon, make a tiny pair of light blue ribbon, make a tiny pair of blankets. A 20-inch square couch pillow makes a tiny pillow for his or her head. Make two pillow cases of fine lawn with lace trimming. Now make a cover of light blue silkoline and dotted muslin, lay over the hoops and let hang down around the basket. This forms a canopy to keep off the drafts in winter and flies in summer. Make a spread of light blue cambric and dotted muslin. Knot here and there with blue ribbon (light blue), buttonhole stitch the edge with blue), buttonhole stitch the edge with light blue crochet silk. You will then have a comfortable, inexpensive bed for your baby and he will be able to sleep

in it until he is two years old.

MRS. G. O. WENDELL. 107 Hudson street, Boston.

TO LIGHTEN CLOSETS

First, measure the floor of the closet First, measure the floor of the closet an inch from the wall on all sides. Then cut from a wall paper either flowered, watered or blocked, but always light, a piece the shape of the closet, and the desired size. Lay upon the closet floor, tacking 'he corners down with sma' tacks, and then give the floor two coats of varnish or shellac. This makes the closet light and sanitary and is a most durable finish. durable finish.

MRS. GEORGE WISHART. 341 Cedar street, New Bedford.

COAL FIRE

If your coal fire is low, throw a table-spoonful of salt and it will help it very much. MRS. WILLIAM L. CULBERT.

NEW EXTENSION TABLE

Opens Automatically and Leaves Roll Into Position Unaided

A most ingenious form of extension table that can be operated by a child has been invented by a New Jersey man. Its advantage over the old style extension table is that the leaves are always at hand and the adjustment can be made in a few seconds. The leaves are piv-oted on the central leg of the table and inclosed in the hollow top, lying at right



LEAVES ALWAYS IN TABLE.

angles with the bisection when the piece is closed. By pressing a lever at one end of the table the two sections open automatically and as they open the leaves are swung around into proper position and adjust themselves also automati-The merits of such a device will cally. readily be appreciated, as it usually requires two people to fix the old style extension table—at least to close it properly after the leaves are in. Then, too, when the leaves are separate from the table there is always time lost in get-ting them from the closet where they are kept and where they may take up much needed room. Often, too, they must be inserted in just certain relations to fit.

A TEST FOR PURE MILK

Take a polished knitting needle, dip Take a polished knitting needle, dip into a deep dish of milk; immediately take it out in an upright position. If the sample of milk is pure the milk, or a part, will hang to the needle; if water has been added, even a small quantity, the milk will not adhere to the needle.

MRS. C. L. TRIPP.

86 Ashland street, New Bedford,

EFFECTIVE REMEDY FOR DIPHTHERIA

Take tar and spirits of turpentine, in equal parts, and burn in an iron pan once in two hours; the fumes relieve at once and remove all bad odor from the patient's breath.

MRS. ELEANOR O'CONNOR. 117 West 13th street, New York.

HOW TO PREPARE PUMPKIN

How to prepare pumpkins so as to retain the flavor. Remove a large enough piece from one end of the pumpkin so the seed and pulp can be scraped from the seed and pulp can be scraped from the inside. Replace the piece and bake in oven. Do not add any water. When cooked soft remove from the oven and peel the skin off. Prepare as usual. This method saves labor and also improves the flavor. MRS. ELLA A. NOYES. Concord, N. H., R. F. D. 5.

Monthly Prizes for **Everyday Helps**

For the most useful and practical everyday helps and household suggestions printed on this page prizes will be awarded each month as fol-

One prize of \$5, one prize of \$3, one prize of \$2 and five of \$1 each, making eight prizes in all each

There is no limit to the number of helps and suggestions that contributors may send, but they should

BLEEDING AT THE NOSE

Roll up a piece of paper and press it under the upper lip. In obstinate cases, blow a little gum Arabic up the nostril through a quill, which will immediately stop the discharge; powdered alum, dissolved in water, is also good. Sometimes by wringing a cloth out of very hot water and laying it on the back of the neck gives relief. Napkins wrung out of cold water must be laid across the forehead and nose, the hands dipped in cold water and a bottle of hot water applied to the feet.

MRS. A. C. ROBERTS.

198 Fallon street, East Boston, Mass.

OUERY

Will some kind reader give me directions to make plaster paris plaques? Also would like recipe for soap jelly.

MRS. G. L. LA VIGNE.

38 Irwin street, Winthrop, Mass.

PREVENT RAISINS FROM SINK-ING

To prevent raisins or fruit sinking to the bottom of cakes or puddings flour them well before mixing and you will have no trouble.

MRS. J. E. THOMPSON. 319 South avenue, Whitman, Mass.

TO DRY WOOL SWEATER

Take old broom handle or any smooth stick long enough to extend through sleeves, tie cord to centre of stick and fasten to clothesline.
MRS. BERTHA FARNSWORTH.

Winterport, Maine.

TO RESTORE APPETITE

Obtain valerian root, 1-4 or 1-2 pound, have it ground coarsely, or well bruised. Make a tea of it by steeping a rounding tablespoonful of the powder in (one pint) water. Dose, one to two tablespoonfuls just before meals, and half a wineglassful at bed time.

MRS. McGUINNESS. 94 Clark street, Brockton, Mass.

CURE FOR RUNAROUND

A simple cure for a runaround is to take a brass thimble and with the edge make a crease around the sore and it will not spread any further. It will heal without putting any salves on it.

LOVINA A. DAVIES.

7 Coombs street, Middleboro.

UMBRELLAS

Never stand a wet umbrella on the point but on the handle until it stops dripping; then open and it will dry very quickly.

MRS. ALICE LUFKIN. Box 58, Somerset.

TO PREVENT BREAKING FRUIT JARS

Before filling jars with hot fruit, place a silver knife in the jar and allow it to remain till jar is filled. If this method is used while preserving you will not have any trouble with the jars cracking. MRS. A. W. JACOBS.

Lock Box 67, Hudson.

RESTORE COLOR OF BLACK KID BOOTS

Take a small quantity of good black ink, mix it with the white of an egg and apply to the boots with a soft sponge.

ELVA F. WESTGATE.

181 Tremont street, Taunton.

VARNISHED PAINTS

Tea leaves are invaluable as a means of cleaning varnished paints. When suffi-cient have been laid aside they should be placed in a tin basin full of water and soaked for 1-2 hour. The tea, when strained, should be used instead of soap and water to clean the varnished surfaces.

E. F. BOYLEN.

100 Main street, Malden.

COOKING HINTS

Use a knitting needle for testing cake. Get beef fat, try out, clarify and use to fry doughnuts; cheaper and better than Iry doughnuts; cheaper and better than lard. When making omelet requiring flour, use self raising and you will never have a flat omelet. Use vinegar instead of water when your glue is too thick for use.

MRS. W. H. COURTNEY.

130 Taylor street, Wollaston.

RUNNING CURTAINS ON RODS

An old glove finger placed on end of rod will make one's work much easier, especially with materials of net and L. W. JOHNSON. 1927 Beacon street, Brookline.

TO KEEP MOULD FROM PICKLES

To keep mould from pickles-In the top of each jar or bottle place a layer of horseradish roots, sliced thin.

MRS, ELEAOR O'CONNOR. 117 West Thirteenth street, New York

NOVEL USE FOR BICYCLE PUMP

When your sewing machine is clogged with dust and it seems impossible to reach the parts with a cloth, blow out all the little particles of thread and dirt with the pump, then finish cleaning with a soft cloth and finally oil the machine. ANNIE GRANDFIELD.

642 High street, Holyoke.

MEND HOLES IN GRANITE WARE

To mend holes in granite ware, press putty in the holes and let get hard and dry. Any kind of tin can be mended the same way. MISS VERA S. CLARK. Summerside. P. E. I.

THINGS THAT EVERYBODY SHOULD KNOW

That inhaling the fumes of a burning match can be avoided by holding it above the head until the sulphur is burned off.

That paper sacks of the right dimensions drawn over the top of a newly opened package of cereal or other groc-

opened package of cereal or other groceries will retain the freshness and prevent the inroads of dust and dirt.

That spirits of turpentine, if applied to a fresh wound or bruise will take out soreness and prevent blood poison. Taken internally for pain will afford quick relief. Take from six to 10 drops in a spoonful of milk. Three drops given to children will ward off the worst attacks of worms. tacks of worms.

MRS. E. R. BROWN.

Box 845, Norway, Me.

TO KEEP CHILD'S HAT ON

Sew the usual elastic in front of the ears and under the chin. Then place a short piece of elastic on each side, back of the ear. This is fastened to the hat, and the other end is sewed to the front elastic, one inch below the ear, forming a V-shape.

MRS. ELEANOR O'CONNOR.

117 West Thirteenth street, New York.

REMOVE GREASE SPOTS FROM CARPETS

To remove grease spots from carpets, upholstered goods, etc., take 1 gallon of water, 1 pint of ammonia, 1-2 pound of castile soap, 1 ounce of saltpetre, 1-2 ounce powdered borax. I have the soap fine and dissolve in the water with sufficient heat, then add the saltpetre and borax stiming uptil dissolved. and borax, stirring until dissolved. Now strain, let the suds settle, then skim off the dry suds and add ammonia; bottle for use.

For grease spots in clothing, pour upon the article to be cleansed a sufficient quantity to wet it, and rub well with a clean, damp sponge.

Fer carpets and coarse goods where the grease is hard and firmly set, use a stiff brush and wash out with clear soft water. Use the second time if neces-MRS. ELLEN BELL. 84 Eastern avenue, St. Johnsbury, Vt.

BOOK FOR RECIPES

From my Post clippings of recipes, I selected the most practical, purchased a hard covered book of handy dimensions, covered it with white duck (will launder well) mainted in weeks colors (Presti covered it with white duck (Will later covered it with wh

Post, such words as, cake, bread, pie, soups, desserts, etc., and under each pasted several recipes, leaving blank pages between each kind so as to add to the cook book from time to time.

A very dainty book can be made in this way and will be appreciated by a young housekeeper, as each rule is true and tried. A cove- of blue or buff linen with initial or monogram worked in the same or contrasting tolor would be pretty, and or contrasting color would be pretty, and the beauty of it is that such a cover can be removed and washed when necessary

CLOTHESPIN BOX

Get from your grocer a woolen box one foot square. Nail a piece of board three inches wide at one side of the top, make a door to fit the rest of the opening. Now nail the box outside the window where the clothes line is, with the door on the side, and your clothes pins will be nice and dry when you want them. This is much nicer than either basket or bag, and the children won't have them all over the house as is often the case where there are chil-Get from your grocer a wooden box s often the case where there are children. MRS. J. A. BUSBY. 19 Newland street, Boston.

A GOOD TABLE FOR COOKING

Loaf bread, 40 to 60 minutes; rolls-biscuits, 10 to 20 minutes; graham gems, 30 minutes; ginger bread, 20 to 30 minutes; sponge cake, 45 to 60 minutes; plain cake, 30 to 40 minutes; fruit cake, two to three hours; cookies, 10 to 15 minutes; bread pudding one hour; rice tanions bread pudding, one hour; rice, tapioca, one hour; Indian pudding, two to three hours; steam pudding, one to three hours; steam brown bread, three hours: custards, 15 to 20 minutes; pie crust, 20 minutes; plum pudding, two to three hours.

M. GOLDBERG. 2052 Washington street, Roxbury.

IRONING PAD

For keeping irons smooth this is the best thing I ever tried: Take some strong cloth, make like a holder and fill with bayberry. Rub your iron over it once in a while; there is just enough wax comes out to smooth the iron. isn't greasy; will last a long time. have one in use that has been used more than a year, and it is cheap as the bayberries grow in plenty everywhere outside of the city.

MRS. HARRY NEATE. P. O. Box 49, Brookville.

CURE FOR SORE THROAT

Now that winter will soon be upon us, and some people more or less have throat trouble, will find the following a sure cure: 1-2 teaspoon saleratus, 1-2 teaspoon powdered borax and 1-2 teaspoon salt; add to 1 glass luke warm water; mix well, and gargle every half hour. MRS. J. M. KEEGEN.

21 Preston street, Worcester.

A CHEAP WAY TO RENOVATE VARNISH

Take a clean varnish brush and some denatured alcohol which can be bought at any hardware store for 15 cents a pint and go over all doors and wood work that need revarnishing, just as though putting on varnish, and the result will be that it is just like new. I have a room that has not been varnished for ten years and was very dull. I went over all the wood work in this way and it is just as good as though new varnished. It shines like glass.

MRS. I. KELLETT.

96 Trenton street Lawrence. at any hardware store for 15 cents a

96 Trenton street, Lawrence.

A GOOD IDEA WINDOW SCREEN

A window screen to be used at night at an open window may be made in the following way: Use a piece of heavy muslin, the length to be as long as the window is wide. Hem the ends, and sew at each corner a brass ring. Put sew at each corner a brass ring. Put a ring also in the middle of the lower edge. On the window-sill, put a brass-headed nail for the rings on the muslin screen to slip over. Arrange the nails and rings so that the muslin will fit smoothly and be held taut. When the window is opened for the night it takes only a few moments to adjust this screen. Plenty of six and rings and rings are moments to adjust this screen. only a few moments to adjust this screen. Plenty of air will come in, but much dampness may be kept out. When giving sticky medicine to children heat the spoon by dipping it for a moment in hot water, then pour in the medicine and it will slip easily from the spoon.

MRS. F. B. FLINN.

64 Lafayette street, St. Johnsbury, Vt.

61 St. Lawrence street, Portland, Me.

HOLDERS FOR KITCHEN

Save old stocking legs and cut them up to make holders for the kitchen. Use up odd pieces of gingham percale or ticking for iron holders or long oven clothes and line them with two thicknesses of stockings.

STEAM HEAT

Now is the time when steam heat be put on in the different apartmen If you have a dinner to keep warm of anything that is needed to be kept not, take your oil stove oven or buy a cheap one, put on top of the radiator in the dining room and use it for keeping everything warm. This will keep hot for a long time and keeping the oven door closed will not let it dry. You will also save quite a gas bill. MRS. BOULEY.

184 Walnut avenue, Roxbury.

TO DRIVE AWAY RATS

Rats and mice may be driven away by sprinkling potash about their haunts. The air will make it soft and sticky, and they dislike it very much; also keep cans of chloride of lime open, you won't have any more trouble with pests.

MRS. THORNTON.

389 Lake avenue, Manchester, N. H.

THE PICKLING SEASON

Although the pickling season for cu-cumbers is past for 1910, my health is poor and I may not be with you an-other year, and if you save this sheet as I do you will have it for future use. Mix together I cup of sugar, I of salt and 1 of mustard while dry, so as not to lump, then add 1 gallon good cider vinegar, stir and it is ready for use; put cucumbers in as soon as picked from the vines and they will be ready to eat right away in a day or two; delicious flavor, crisp and hard as when picked, the year round. Now isn't that easier than soaking over night in salt and water and scalding the vinegar two or three times, and all that fussing? Beside the pickles are much better.

MRS. E. R. BROWN.

Norway, Me.

A SIMPLE MISSION STAIN

Mix boiled linseed oil and asphaltum Mix boiled linseed oil and asphaltum together in proportions of half and half and apply with a brush. In one or two minutes rub off with a rag and one of the finest mission stains is obtained. This may be varnished or waxed.

MISS GRACE HALLOCK.
68 Vine street, West Lynn.

For White Enameled Woodwork

A little kerosene rubbed in after washing clean with soap and water will keep the wood bright.

MRS. THORNTON. 389 Lake avenue, Manchester, N. H.

A SURE REMEDY

To permanently remove dandelions from a lawn, apply a few drops of gasolene in the centre of each plant with a medicine dropper. Easy and effective.

SYLVIA GREY. effective. SYLVIA GREY.
The Lowell, Lexington avenue, Cam-

bridge.

Buckles ?

TO CLEAN WATER BOTTLES

Cup up a potato into small pieces and pour some vinegar over the pieces. Put this mixture in the bottles and shake well. When clean, rinse in fresh water and drain till dry.

MRS. D. H. EWELL.

Box 72, Eastondale, Mass.

PARAFFIN WAX

One cake of wax at 13 cents. Cut in squares. Cover with common muslin, will make enough wax sticks for ironing to last for months.

MRS. OTTO JASSEY. 23 Browning avenue Dorchester.

WHEN CROCHETING

When crocheting and one has no pockets to hold the ball or spool of cotton of yarn, take a long hatpin and run through the spool, then stick it into a cushion.

MRS. LUCY LEE.

33 Lexington avenue, Cambridge. cushion.

MEDICAL HINTS

Consumptives will find great relief by eating honey

Nursing mothers should drink catnip tea. It is good for the mother and keeps child free of colic pains.

Garden wormwood is good for female weakness

MRS. MATTIE J. CURRIER. R. F. D. No. 1, Concord, N. H.

IN MAKING PIE CRUST

When making ple crust add a tiny bit of baking powder, about the size of a pear, for one pie. This makes the crust light and flaky. Pour milk over the pie when ready for oven and then dust lightly with flour. MRS. J. F. HARRIS. . 125 Blue Hill avenue, Roxbury.

A STOCKING SUGGESTION

Stockings will wear longer if paraffine is rubbed over the soles before they are worn for the first time.

MISS E. BUSH. 18 George street, Providence, R. I.

KEEPING WATER HOT AT NIGHT

Often when there is a baby in the nouse, or in case of sickness, hot water reneeded during the night. By suspendg a small nickel tea-kettle from a very large hook, placed securely in the wall directly over a lighted lamp, hot, even boiling water, may be kept ready for immediate use. The lamp should be placed on a table in the hall or in an adjoining room and the kettle hung at least two feet above the lamp.

MRS. ELEANOR O'CONNOR. West 13th street, New York.

TO SAVE THE TABLECLOTHS

Where laundry work is a serious problem, make a dozen doilies from red and white checked toweling. Make them 12 inches square and hem on the machine. Put them under the children's plates, under the meat platter and under dishes containing fruit or vegetables that are liable to spill while being served. These doiles or mats are easily washed and will keep the tablecloths clean. They can also be used at luncheon on a bare table.

LUCY LEE. table. 33 Lexington avenue, Cambridge.

TACK REMOVER

A help in the fall cleaning. To remove double headed tacks from carpet, try using an ice pick. It will save much time and labor. MRS. C. M. CARTER. Barre, Mass.

TO MEND BATH TOWELS

When the bath towels commence to get thin through the centre, I get unbleached cheese cloth and sew on one side or towel and quilt on the machine. They will wear as long again. MRS. S. W. BAILEY.

Winchengon.

FOR BOWEL TROUBLES

Take a glass of milk, let it boil, then take one-half teaspoon cinnamon, put in glass milk, stir it, drink it; if not cured try again in three hours. It has always cured when doctor gave up. Have told number of people. Cured them. Try once. It will be excellent cure for bowel troubles.

MRS. MAXWELL. og Adams avenue. Pleasant Hills.

THINGS WORTH KNOWING

Sufferers of asthma should get a muskrat skin and wear it over their lungs with the fur side next to the body. It will bring certain relief.

Powdered starch is an excellent preventive of chapping of the hands when it is rubbed over them after washing and drying them thoroughly.

To cure a sting of a bee or wasp mix common earth with water to about the consistency of mud. Apply at once.

A soft cloth wet in alcohol is excellent to wipe off French plate glass and mirror

A red-hot iron will soften old putty so that it can be easily removed. ANNIE GRANFIELD.

641 High street, Holyoke.

TO MAKE RAG CARPETS

Just save your rags and cut them into strips. Braid them, then with the flat part of the braid up, twist it round and round, sewing the edges together. It makes a very strong carpet to have in the back out. in the back entry.

MISS H. E. WEHNER. 22 Lynn street, Everett.

WHEN CUTTING CITRON

When cutting citron for cakes, mince meat, etc., put it in the oven for a minute or two, and it will cut as easily as fresh fruit.

MRS. HARRIS, 678 Columbia road, Dorchester.

FOR THOSE WHO WEAR NOSE GLASSES

Here is a suggestion to everyone who wears nose glasses and has trouble keepwears nose glasses and has trouble keeping them on during the warm weather. Get 5 cents' worth of powdered rosin, dip the end of your finger in the rosin, then rub on the small parts of your glasses that come next to your nose, and your glasses will never come off until you take them off. I told this to a friend who is a dressmaker and she has made who is a dressmaker, and she has made it a point to tell all her friends, for she says it is worth a hundred dollars to know about it. NELLE FORSTER. 192 Williams avenue, Lynn.

TO CLEAN COOKING UTENSILS

An easy way to clean cooking utensils when food is burnt on. Fill with water, put in a good pinch of baking soda and let boil up, when it can be easily washed off. This is an excellent method of washing bean pot.

MRS. GEO. RICHARDS. 18 Boston avenue, Somerville, Mass.

TO REMOVE AXLE GREASE

Butter rubbed on axle grease, soaked for half an hour and then washed in the usual way, will remove the stain. MRS. CARL LARSON.

20 Wachusett street, Worcester, Mass.

REMOVING INK STAINS

An easy and quick method of taking ink stains out as soon as it happens: Hold a lighted candle so the wax will drop on spot. When cold scrape off and stain is gone. This can be used on silk or wool as well. Grease mark left by wax is easily removed by using equal parts alcohol and ether.

HELEN MACCORMACK,

18 Boston avenue, Somerville.

IN WASHING DISHES

Never put soda in the water in which you wash china that has any gilding on it. Soda injures the gilding. Use soap instead. This has no ill-effects, and answers just as well.

MRS. CARL LARSON. 20 Wachusett street, Worcester, Mass.

Shirtwaist Box Decorated With Picture Postal Cards

A very attractive way to use up picture postal cards is to cover a cracker box; you can get it at the grocery store. Lining inside of box with cheap white cloth, letting cloth run over edge. Then get the round headed brass tacks (used for furniture) and tack on cards, arranging dark and light colors to look well, tackdark and light colors to look well, tacking in corners of cards where four corners come together. Put tack in centre of cards on the edge. Then cover bottom with oilcloth to make bug-tight. Put handles on sides or top. I made mine on top, easily lifted off, Hope this is plain. I have taken the Post since a bride and have received countless helps.

Cake

Yorkshire Tea Cakes

Eight pounds of flour, 3-4 pound lard, 1-4 pound butter, 2 yeast cakes, 1-2 pound sugar, 1-2 pound currants, 1 pint of milk. Knead and raise as bread, then roll in round cakes. Sufficient for 30 cakes, making each six ounces.

MRS. EVA M. SYKES. Rear 49 Alden street, Plymouth.

Feather Cake

One-half cup melted butter, 2 cups of sugar, 3 eggs well beaten, 1 cup sweet milk, 3 cups of flour, 3 level teaspoons

milk, 3 cups of flour, 3 level teaspoons baking powder, pinch of salt, flavor with lemon or vanilla. This makes a good-sized cake or two Washington pies.

Cream for Pie—One cup milk, 3 table-spoons of sugar, 2 tablespoons cornstarch, 1 egg; boil until thick, set to cool and flavor with vanilla. ELLA M. LAINE.

R. F. D. 48 Sherborn R. F. D. 48, Sherborn.

Dutch Apple Cake

One and one-half cups flour, 11-2 tea-One and one-half cups flour, 11-2 teaspoons baking powder, 1-2 teaspoon salt, 2 eggs, 1-3 cup butter, 1 cup milk, 1 cup sugar, 1 teaspoon vanilla. Cut eight good-sized apples in quarters, pare and halve each quarter, and after putting cake in pan push apples, piece by piece, down into the cake and sprinkle 1-3 cup of sugar saved out on top with a pinch of cinnamon. To be eaten hot with butter.

MRS. ANDREW E. MORAN.
231 River street, West Newton.

231 River street, West Newton.

Meat

Southern Fried Chicken

One chicken, 1-2 pound sliced on, 2 eggs, 11-2 cupfuls of milk or thin cream, fleur, salt and pepper. For good results choose a tender spring chicken, clean it and cut it at the joints, then let it stand in strong salt water for a few minutes, and after draining it, wipe it dry; fry the bacon, and beat an egg until light; rub each piece of chicken with the salt and pepper, using a heaping teaspoonful of salt to a dash of pepper to each 2 pounds of fowl; dip the chicken in the beaten egg and then in flour until covered, remove the fried bacon to a hot platter and put the chicken in the hot fat; brown well on all sides, then cover the skillet and cookslowly until tender, turning occasionally; put the chicken on the platter with the One chicken, 1-2 pound sliced on, slowly until tender, turning occasionally; put the chicken on the platter with the bacon, add a tablespoonful of flour to the fat, a dash of salt, milk or cream, and finally the yolk of the remaining egg mixed with a tablespoonful of cream; when thick, serve with the chicken and bacon on the platter. If you wish to follow the Southern style, don't fail to have cold boiled ham, some boiled rice and hot biscuit or corn bread to go with the chicken.

MARY E. RUSSELL.

MARY E. RUSSELL. 35 Bertram street

SPOOL RACKS

Take a thin strip of wood size of machine drawer. Drive two rows of machine drawer. machine drawer. Drive two rows of square pointed nails lengthwise the board about 11-2 inches apart. Place points up in drawer and place spools of thread on them. You can easily see the color and number, and they never snarl up.

EVA BLAISDELL.

32 Waterhouse street, West Somerville.

INGROWING TOE NAILS

A sure cure for ingrowing toe nails and very simple is to cut the nail right square and thin out the top in the centre of the nail with a piece of broken glass

or a sharp jack-knife.

MRS. JEAN BERGERON.

84 Hall street, Concord, N. H.

IN CASE OF BURNS

A free application of soft soap to a fresh burn almost instantly removes the fire from the flesh. If the injury is very severe, as soon as the pain ceases apply linseed oil, and then dust over with fine flour, when this covering dries hard, repeat the oil and flour dressing until a good coating is obtained. When the latter dries, allow it to stand until it cracks and falls off, as it will in a day or two, and a new skin will found to have formed where the skin was burned.

USES OF MUTTON TALLOW

For chapped hands, and to keep them soft, keep a lump handy and use on hands before hanging out clothes in cold weather, after washing dishes, for pimples or chapped face, sore lips or sore nostrils or for piles. For sore feet, have a lump in a little tin box in sleeping room; rub on night and morning for several weeks; in cold weather warm over lamp or gas, rub on the joint and on stocking over the joint and wear it so for days. Have cured mine that way; can perfume it with oil of rose geranium.

MRS. MARIE GOODALE.

25 Hastings street, Lowell. For chapped hands, and to keep them

INSECT IN EAR

If an insect should happen to get in the ear, the easiest way to get in the ear, the easiest way to get it out is to clear a dark closet of clothes. then put person in and light a candle and hold near to the ear as possible, and it will immediately come out, attracted by the light.

MRS. M. E. GAY.

QUERY

I'm asking some of the kind readers of I'm asking some of the kind readers of Post, who have children, to send me a recipe for a tonic for my boy 5 years old. His appetite is poor, he is very dull of late. I would like something to brace him up. He sleeps well but eats little. MRS. THORNTON. 389 Lake avenue, Manchester, N. H.

ANOTHER USE FOR THE EGG BEATER

If your starch is lumpy, beat for a moment with the egg beater. This treatment will reduce any starch to smoothness.

ETHEL C. ROBINSON. 35 Norway street, Boston.

TO CLEAN BRASS LAMPS

And burners, boil them up theroughly in the water you parboil your beans in with no soap. Take an old tooth brush to them and rinse in clean, hot water; wipe dry and they look like new. I have burners used for years cleaned the way was was the way was

SENSIBLE RULES ABOUT NURS-ING THE SICK

Be neatly dressed.

Bathe daily. Never speak of patient's symptoms in

his presence. Doctor's orders should always be

obeyed.

Never be a gossip or tattler.

Never contradict your patient.

Never argue with your patient.

Never let patient see you are annoyed about anything.

Never whisper in the sick room. Speak in a low tone and on cheerful

subjects. Don't relate painful experiences.

Never startle patient with dreadful

things you read.

Better to write down time to give medicine, foods, etc.

Keep room bright unless the doctor

ordered darkened.

Keep everything in order.

Don't be fussy and bustling. Let the air of room be as pure as pos-

Don't sweep, wipe everything with a

damp cloth.

Keep vessels clean and put some disinfectant in them.

Carry out all vessels covered. Don't leave untasted food by patient; that would prevent patient from taking any food.

Don't leave beef tea or stimulants

where they can be smelled. Wear light-colored clothing.

MRS. A. J. KELLOGG. 91 Crescent street, Waltham.

SOAP SUGGESTION

When a cake of soap is worn nearly thin enough to break stick it to the new cake by putting both in quite warm water, then press firmly together. When cold it will be one solid cake. This does away with small pieces of soap, and there is no waste.

MRS. W. A. KEITH.

1 Carlton street, South Reading.

TO TAKE OUT GREASE

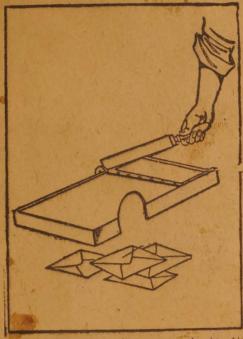
To take out machine grease: Cold water will take out machine grease where other means would not answer on account of colors running, etc.
LULU M. PADDLEFORD.

MRS. A. ST. SAUVEUR. 19 Cushing court, Cambridge, Mass.

ENVELOPE CUTTER

Snips Off Ends and Opens Them Without Damaging Contents

It is a common thing in opening a letter without an opener of some kind to mutilate the contents. Sometimes this means nothing more than tearing the sheet inside, but there are times when an important paper or a check is mutilated, and the consequences annoying if not serious. A North Dakota man has invented a little cutting device which will be found useful by any man who has a large correspondence. It is a board with a cutter bar-hinged near one end and dropping into a slot. The letter is held up to the light to make sure that the

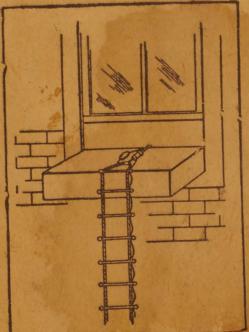


contents are not close enough to the end to be cut, and is then laid with the end just under the bar. Bringing the blade down with a quick movement, the end of the envelope is neatly snipped off without damage to the papers inside, and leaving the envelope in good condition if it is desired to carry it in the pocket.

HANDY FIRE ESCAPE

Rope Ladder Hooks on Inside of Window Sill and Hangs Out

An effective and convenient form of fire escape has been designed by a Canadian. It is small, light and compact and can be kept in the top of a closet in hotel or house room, but is quite strong enough to bear the heaviest person in safety. The escape consists of a rope ladder, with a hook member at one end. This hook member is detachably connected to the ladder. The hook engages the inside of the window sill and the casing lies along the sill. In this? casing is a compression spring and fast-



LADDER HANGS ON SPRING.

ened to the spring are jaws which engage the top of the ladder. It takes only a few seconds to whisk this device from the top of a closet or communication. from the top of a closet or corner of a room, fasten it to the window sill and throw it out. Then, the clumsiest of persons can descend it, the spring support making the descent much easier than it would otherwise be. This form, of fire escape is a big improvement over the single rope device formerly used in mall hotels and homes.

1800 TO AID DIGESTION

A pinch of salt in half a glass of hot water taken before or just after

eating, aids digestion.

MRS. FRANKLIN A. CEARLS.

98 Lowell street, Worcester.

FISH IN THE REFRIGERATOR

To keep fish in the refrigerator without detecting any odor, put fish in tin pail with tight cover and put in refrigerator. It keeps perfectly with no injury to other things.

Barre. MRS. C. M. CARTER.

HOME-MADE DRESS HANGERS

Cut a hoop of a flour barrel into three cut a hoop of a flour barrel into three parts. Cover each piece with a strip of cotton cloth about two inches wide by winding it about each piece of hoop and turning in the edges to give them a neater finish, then sew a piece of tape in the middle of each long enough to hang them up by. SYLVIA GREY. The Lowell, Lexington avenue, Cambridge bridge.

For Unstained Hardwood Floors

A heaping tablespoonful of cooking soda added to a pailful of hot water will make it nice and white MRS. MARY E BRUCE.

41 C street, Lowell.

TEACH CHILDREN TO HELP YOU

The wise mother will place some responsibility upon every child a soon as old enough to understand how necessary it is that all share the work and care of the home who share its comfort.

It is easier to teach them this when the mind is undeveloped and most impressionable, when mother's word is pressionable, when mother's word is their law, than to wait until they have become careless and wilful, and their own individuality begins to develop and assert itself. To guide that development rightly is every thoughtful mother's aim. Begin with the toddling baby to teach habits of neatness, order and self-help, by requiring him to nick up and put away his play. to pick up and put away his play-things, and to wait on himself in every

things, and to wait on himself in every way possible.

Very little children delight to run on small errands for their elders about the house, if rewarded by appreciative words and kisses, and the habit of helping in the home may be thus easily taught and acquired and prove a great blessing to both mother and child.

MRS. GEORGE WRIGHT.

123 Stafford street, Worcester.

Corset Covers From Mandkerchiefs

Dear "Cape Ann"-I have made several corset covers from handkerchiefs, and I think you will be pleased if you make one. They are so dainty. Get wo ordinary embroidered handkerchiefs with straight hems, cut one in two straight across from corner to corner, forming two triangles; cut one piece across the middle, making two smaller triangles. This makes three from one. From the other you will have two by cutting straight across as you did the first. Now you have five in all. Take the three large triangles and put in the centre with the pointed ends up and one on either side of this with the point down. Join these with strips of lace insertion. Now take the two small triangles that are left and join on with insertion for the fronts. Be sure to have the points up. Sew all raw edges before adding insertion. Place beading for ribbon around the neck, add lace straps for shoulders, sew wide beadtwo triangles; cut one piece across the lace straps for shoulders, sew wide beading around bottom to run ribbon through and cut the triangles under arms half moon shape. Sew insertion and lace edge up the fronts. Total—Two hand-kerchiefs, one piece of baby ribbon, two yards wide ribbon, one and one-half-yards of lace insertion, four yards beading and three-fourths yard wide bead-DOLLIE.

Tells Wives Not to Be Ungrateful

L'Unewo

TO REMOVE SPOTS

To remove spots from clothing make a bag out of cheesecloth three inches square. Fill it with 5 cents' worth of soap bark and sew up the ends. To use, dip in a basin of warm water, sponge the material and wipe with a dry cloth. It is well to make two bags, one for light and the other for dark material. After cleaning press the goods. Soap bark can be bought at any drug store.

MRS. J. N. KERIG. 37 Union street, Lynn.

COUGH SYRUP

Four ounces whole flax seed, two ounces licorice, two ounces slippery elm, six cups water, boil long time. Then strain and put in one pint of molasses, one pound cube sugar, boil short time longer. It will then be ready to use. Just try this; see how nice it is for a cough.

MRS. E. C. BUTLER.

89 Proctor street, Salem, Mass.

TO REPLACE DRAWING STRINGS

To save the annoyance of constantly having to replace the drawing strings in children's clothing tack the tape securely to the garment at the centre of the back. This will not interfere with the gathers in the least and the tape cannot be pulled out by careless little fingers.

MRS. J. WHEELER.

146 Wheeler avenue, Edgewood, R. I.

WHEN CHILDREN PAINT

When the children are painting provide them with large blotters. They may rest their pictures which they are coloring on these, and painty water and superfluous paint will be absorbed quickly by the blotters if spilled.

MARGARET MORTON. 77 Clayton street, Gloucester.

A SWING FOR THE HOUSE

Now that the cold and stormy days will soon be with us and small children cannot play out of doors so much, I thought it would be a good plan to have a swing in the house, so I bought two hammock hooks at the 5 and 10-cent store and screwed them to the top casing of the door that leads from one room to another; then took a clothes line rope and making two loops at each end, looped them over the hooks. When swing is not in use, all you have to do is slip them off and take it down out of the way until the children want to swing again. It will amuse small children a long time as pothing around. dren a long time, as nothing amuses children so much as a swing, and gives a mother a chance to get her housework done in peace.

MRS. ADA PRESTON.

60 Lowell street, Lynn.

MAKING TAN SHOES BLACK

Put a tablespoonful of good ammonia in a half pint of cold water, sponge shoes all over twice carefully in all parts, then sponge the surface over twice with shoemakers' ink and dry; then apply blacking as you would to any shoe.

MRS. MARIE M'AULIFF.

127 Hamilton street, Cambridge.

TO CLEAN COMBS

An excellent way to clean dirty combs is to take a pint of warm water in basin, add teaspoonful of ammonia and put in combs, then take an old discarded toothbrush and brush back and forth between the teeth gently; turn your comb over and over and continue till comb over and over and continue ting the comb is perfectly clean and there is not a speck of dirt between the teeth. White combs are cleaned perfectly this way.

MRS. L. E. L.

Box 799, Stoughton.

NEW WAY TO HANG SKIRT

Slip on the skirt you are making, then slip another skirt which hangs particularly well, over the new one. Stand on a chair and have someone put common pins in the new skirt at bottom of the old skirt and when you have pins all around the bottom turn up for hem at row of pins, and you will find your skirt will hang perfectly even, without waste of time or labor. Am sure you will find this a great Am sure you will find this a great help, as skirt hanging has always been a very difficult task, but need not be any longer.

MISS H. E. KRAUSE. any longer. MISS H. E. KR P. O. Box 513, Monson, Mass.

B I Sand 3 CHRISTMAS HINT

Take a man's discarded summer had and wash it with a brush in warm soal suds and water after removing band o outside of hat, head band and lining in side; cut top of crown off and use fo bottom or foundation for workbag. Ad one inch width ruffle of silk, linen owhatever material bag is to be made o all around (full) of the crown. Mak regular bag of selfsame material an sew on to crown bottom that has ruffl already sewed on; add draw strings or ribbon or cord to bag and you have very pretty Christmas gift.

Use round part of crown of hat for foundation of cuff and collar bag, which adds two pretty bags from hat.

Use oval rim for foundation for pictur frame by covering it with pretty material of some kind. So from one old hayou make three pretty Christmas gifts

MRS. GERTRUDE L. DEAN.

7 Baker street, Cliftondale.

7 Baker street, Cliftondale.

USE OF BUTTERMILK

Buttermilk is a wholesome, health drink and I want to tell how I hav it and how those who live in the citie where it is not usually sold may have it got a fruit jar (one or two quart I got a fruit jar (one or two quart will do) and had my husband make i dasher, which is a wooden disk will four half-inch holes in it just large enough to go in neck of bottle; to this is fastened a half-inch wooden handle about 12 inches long. The top of the jar has a hole in the middle large enough to take the handle of the dasher. The disk is put in the jar and the handle is put in the hole in the top and the tor screwed on. The dasher is then worked up and down to agitate the milk. When the butter comes I skim it off and the the butter comes I skim it off and the buttermilk is ready to drink, which gen erally takes from two to four minutes Of course the milk has turned to thick clabber before I use it. The milk should not be too cold.

MRS. MARY S. BURN. 67 Burn street, New Bedford.

PUTTING UP CURTAINS

When putting up curtains the finger o old kid gloves put over the rod wil save time, temper and the curtain.

MRS. J. N. MAY

55 Gordon avenue, Providence, R. I.

THE FURNACE

Leave your register open and cove with a wet cloth when shaking down the furnace, then no dust is left in the pipe and none gets into the room. Some house keepers shut the registers and when opened the hot air blows the dust into the room.

ANNA F. BOYLEN.

100 Main street, Malden.

jars, first placing a thin muslin cloth over the mouth.

MRS. J. H. FINCH, JR. 23 Anawan ave., W. Roxbury, Mass.

heavy cotton flannel. Make a hem at 35 Bertram street, Neponset. run narrow silk elastic. When making coffee stretch bag over top of coffee pot and put in 1 tablespoonful of pulverized coffee for each cup of water. Pour the boiling water into the bag and you have a delicious coffee in one minute. coffee in one minute. O. BLYTI 780 Winthrop avenue, Beachmont, O. BLYTHE.

MAKE EVERYONE WAIT ON THEMSELVES

I think if every one of the household-would wait on themselves and not leave would wait on themselves and not leave everything for mother to do we would not need so many helpful suggestions. Another good idea is to have each day a certain part of the work to do, and have a rule to go by, the same as you would for cooking. Don't go and scrub your floor and then turn around and black your stove. It is most always poor management that causes so much hard labor.

MRS. L. L. LYMAN.

MRS. L. L. LYMAN.

MRS. L. L. LYMAN.

MRS. VERA CLARK.

Summerside P. E. I.

USE FOR OLD COLLARS

Save old linen collars, wash and take out the starch, tear in strips. Just the thing to put around the crust of juicy pies. MRS. MARGARET DEVINE. 61 Adams street, Dorchester.

TO MAKE HOT WATER BAG LAST

At first indication of a leak apply a piece of common court-plaster, large enough to more than cover the hole, then enough to more than cover the hole, then cover with a coating of collodion, applying with a small iodine brush. As the collodion is water-proof the coated rubber will resist the heat indefinitely, prolonging the life of a hot water bag for months, if not for years.

MRS. WILLIAM CLARKE.

Amherst, N. H.

TO KEEP RATS AWAY

Whitewash the cellar with a wash containing enough copperas to produce a light greenish tint. This is pretty sure to keep rats away. Copperas is a deadly poison. MRS. M. GREENWOOD. 137 Manchester street, Manchester, N. H.

TO PREVENT RATTLING BLINDS

The rattling of blinds may be stopped by placing a large cork between the blind and house, on outer edge of blind, and press down hard until they cannot move. This has been tried and is a success. MRS. FANNIE P. BARKER.

17 Cross street, Newport, R. I.

ECONOMICAL SOAP MAKING

There is no need to throw away the small pieces of toilet soap, and these accumulate rapidly. Keep a small jar in some convenient place ready to receive the small bits and when you have the small bits, and when you have collected a quantity of the scraps, cover them with boiling water and set on the back of the stove to melt slowly and stir in enough ground oatmeal to make a stiff batter. After it is thoroughly melted, pour into a greased dish, and before it is quite cold, cut into squares, and you will have a fine soap for washing the hands. Scraps of laundry soap can be made into fine soap for scouring by melting in the same way scouring by melting in the same way, only using bath brick or fine sand instead of oat meal. Another way to use scraps of toilet soap is to put them into a jar, and when it is three-fourths full of the pieces, cover with boiling water and add a little glycerine and the juice of a lemon and one tablespoonful of borax, and you will have a soft soap that is fine for keeping the hands soft and white, and this is almost no trou-To fix elastic on a hat for a girl with big ribbon on her hair is to cut the elastic in the middle or a little to one side it is a good plan just to use half of and put on a hook and eye. It saves lots of trouble to the little girl.

MRS. ELLEN F. BARTLETT,

21 Myrtle avenue, Whitman.

Die to prepare. An excellent hard soap for household use can be made from waste fat by the aid of potash; full directions accompany each package, but it is a good plan just to use half of one can at a time. Fry out the fat and strain, then to the potash and a little water add three pounds of melted tat and two tablespoonfule. strain, then to the potash and a little water add three pounds of melted tat and two tablespoonfuls of borax and stir for 10 minutes; then turn into pans TO CLEAR JELLY to cool. When making soap from lye for laundry purposes, if one-fourth of a pound of borax dissolved in hot water ars, first placing a thin muslin cloth is stirred in half a barrel of soap when newly made, it will make it much nicer for washing clothes. The borax softens hard water and helps out in the cleaning process, and when a housekeeper has once learned how to utilize the To make a very fine cup of coffee without the use of an expensive percolator, make a bag seven inches square of very year or two.

To make a very fine cup of coffee without the use of an expensive percolator, dimes, but dollars, in the course of a make a bag seven inches square of very year or two.

The square of the square of very year or two.

The square of the square of very year or two.

A MUSTARD POULTICE

Into one gill of boiling water stir one tablespoonful of Indian meal, spread the paste thus made upon a cloth and spread over the paste one teaspoonful of mustard flour. If you wish a mild poultice, use a teaspoonful of mustard as it is prepared for the table instead of the mustard flour. MRS. A. C. ROBERTS. 198 Falcon street, East Boston.

ROUP CURE IN HENS

UNIQUE HAT FASTENER

The average woman likes her friends to think she does not have to wear her hats or gowns many times, as this indicates a varied wardrobe. Unfortunately, some hats will betray the wearer, as the number of holes made by the hatpins will show how often they have been

The average woman likes her friends better in paste is made will stick. Stead of water.

JOSEPHINE S. BROOKS.

4 Traders' lane, Nantucket.



worn. To get around this a California man has devised a hat fastener which necessitates the use of only one hatpin, yet holds the headgear firmly in place. Inside the band of the hat is a revolving member equipped with a number of prongs. These prongs engage the hair and act as auxiliary pins, so to speak; indeed it is not absolutely necessary to use even one pin. If one is used, however, it may be passed through the casing holding the prongs and it will of course make the hat more stable than without it. sary to use even one pin. If one is

MUSIC LESSONS FREE

The first of the series of chartmethod lessons, originated by W. Scott Grove and indorsed by leading musicians, including G. W. Chadwick, New England Conservatory of Music, and George W. Whiting, Boston Conservatory of Music, will begin in next Sunday's Post.

By the aid of these chart lessons anybody can play without any previous knowledge of music. Simply lay the lesson across the keyboard of piano or organ and the various chords are indicated at a glance. First lesson next Sunday.

Paste for Whitewashed Walls

Paper on whitewashed walls will stick_

A LIGHT FOR THE BARN

To give light to one or two places, the light should be suspended in a window, or else in about the centre of the barn, where a much better light will be given than where the lantern is carried from place to place as one needs a light. The very best kind of a lantern should be used so as to withstand the wind and draughts. MRS. F. B. FLINN.

64 Lafayette street, St. Johnsbury, Vt.

HOW TO REMOVE MILDEW

Rub lard on the stained parts and spread in the sun, being careful to bring in nights so no dew or rain shall fall on them; leave out every day for a week, then wash in usual manner. This process cannot injure the finest goods. Acids are very apt to remove mildew and also the goods as many have found to their sorrow. have found to their sorrow.

MRS. E. G. THOMPSON.

1 Congress street, Fitchburg.

Raisins for Cake or Puddings

MRS. HENRY E. FISKE.

Dublin, N. H.

KITCHEN HELPS

Mix stove blacking with kerosene in-stead of water and your stove will be a jet black and a brilliant polish can be made by rubbing with newspaper in place of a rag. Mix kerosene with hot water to wash painted woodwork or walls. It is an excellent dirt remover. If you have a corn on your toe rub with kerosene each night before retiring. The corn will quickly disappear.

MRS. ANNIE F. WENHAM.

48 Norway street, Boston.

ANSWER TO QUERY

Mrs. A. Fitzgerald saw your query in Boston Post. Will send a recipe which I believe makes the best "stain remover" extract. Take four pounds of bicarbonate of soda (common baking soda) and put in an iron kettle, pour over it one gallon of boiling water, boil 20 minutes, then add slowly one pound chloride lime; let boil a few minutes longer and it will turn a beautiful pink color. Settle, strain and bottle for use; keep tightly corked. It will remove mildew instantly, all kinds of fruit stains, tea, coffee, cocoa, grass, in fact, nearly all kinds of stains. Rinse thoroughly, or boil is

MRS. FITZGERALD.

Box 845, Norway, Me.

A few Cranberry Recipes

Make and bake a rich pie crust large enough to hold 11-2 pints of cranberry one has the materials laying around), can be made as follows: Take a bamboo fish pole, saw off the extreme thin end, divide remainder in three pieces, bore a hole in the middle of each one, put together so as to form three legs, put a screw through and tighten with a bolt on outside, tie a bow of ribbon around to cover it up. Now for the top take the cover of a cheese box, glue together and let dry afterwards. It can either be enameled, covered with white birch bark or rubbed smooth with sandpaper and strained. A few brass-headed tacks around edge adds much to its appearance.

IDA BOTTOMLEY.

II Commercial street, Holyoke.

A few Cranberry Recipes

Make and bake a rich pie crust large enough to hold 11-2 pints of cranberry jelly. Then whip to a good, stiff froth the whites of 3 eggs, 1 teaspoon lemon extract sugar, 1-2 teaspoon lemon extract sugar. 1-2 teaspoon lemon extract sugar, 1-2 teaspoon lemon extract sug

BEWARE OF IT

A little nerve destroying fiend dwells in the teapot which is always on the stove. Its contents may for a walls give fictitious strength, but they steadily wear out the nerves and sap the vitality. A good, freshly brewed cup of tea is a luxury and a gentle stimulant, nor is moderate tea drinking at the proper time to be condemned, but the pot that stands upon the store continually, the seething water it contains extracting all the hurt ful quality of the fragrant leaves, brew a poison that plays havoc with a wo-man's nerves. MRS, S. E. BIGBY. 29 Furness street, Liverpool, England.

soon as this is firm slice another sound, banana very thin; lay it on top all around the mold and set on ice to get good and cold. When ready to use, unmold, fil centre with sweetened whipped cream flat

vored with lemon extract. Delicious. DELICIOUS SWEET POTATOES. Mrs. Lewis Stein,

ARE and split eight or ten nice sweet potatoes, put in a porcelain lined kettle with one cup of water; bring to a boiling point, add a big lump of butter and some sugar and boil until soft.

Kutztown, Pa.

PACKING A TRUNK EASILY

Placing all articles to be packed on chairs or other convenient places, neat-ly folded and classified, such as all shoes, all underwear, outer clothing, etc. Then, sitting on a high hassock beside the trunk one can do her work with neatness and despatch without the usual backache.

MRS. L. W. JOHNSON.

1927 Beacon street, Brookline.

TO REMOVE RUST

Take a half of a lemon and shake a pinch of salt on it. Let the juice drop on the stain and put on line to dry. If it is a washing article put on the lemon every time it is washed. The rust will soon vanish. ALEXIA C. JAMISON. soon vanish. 4 St. Paul street, Cambridge.

A GOOD SUGGESTION

Paste an envelope in back of cook book to slip written recipes in. Bangor, Me. MISS L. R. HOWARD.

TO MAKE FRUIT "JELL"

If nearly any fruit is mixed with an equal quantity of sour apples, success is generally sure. Wash the apples and cut them up without peeling, then stew all together and strain as usual. The apple flavor will blend with the other fruit so that the taste will not be impaired. After draining, the pulp may be Dredge well with flour and add as sifted and made into marmalade. Grape last ingredient to batter and they will not sink to the bottom.

The distribution of the bottom. it will set like jelly gives a good result and a satisfaction in finding a use for a hitherto waste product. LUCY LEE. 33 Lexington avenue, Cambridge.

USE FOR UPPER SHOE LEATHER

The upper leather of shoes makes capital iron holders with a covering of serge or other dress material. The leather keeps all heat from hands.

ETHEL BYRON.

541 Wellington street, Montreal, P. Q.

THE USES OF GLYCERINE

Good cooks know the value of a few drops of glycerine added to flour in cake making in the proportion of a tea-spoonful to one pound of flour. This makes the cake light and feathery, while 3 teaspoonfuls with every pound of fruit in making preserves prevents the fermenin making preserves prevents the fermentation of the sugar, owing to insufficient boiling, and obviates all risk of the latter crystallizing. It is also useful to keep steam or frost from settling on windows. Wipe inside the window with a cloth moistened with pure glycerine, leaving only a trace of the glycerine on the glass. MRS. M. GREENWOOD. 137 Manchester street, Manchester, N. H. _ _ / 1 - // /

Apple Pudding With Sauce

Prepare apples as you would for pies. Fill a baking dish and cover dish until all are baked soft. Then beat with egg beater for two or three minutes. Beat the whites of 2 eggs to a stiff froth and then both together with egg beater until

light and fluffy.
Sauce—Place I pint of milk with pinch of salt in double boiler to get hot, beat up yolks with 5 tablespoons sugar and I teaspoon of cornstarch which has been moistened with a little cold milk, turn into milk and cook eight minutes or until thick as cream. Flavor with vanilla and serve cold.

MRS. ANDREW E. MORAN. 231 River street, West Newton.

Tapioca Pudding for Three

Three tablespoons tapioca cooked in 1 pint of milk, a pinch of salt; cook until transparent. The yolk of 1 egg beaten with 3 tablespoons of granulated sugar. When the tapioca is cooked put in the yolk beaten with the sugar, let cook a of one minute gelatine. Pour half of it into a border mold, and as soon as it is set slice 1 nice, sound banana and lay it lated sugar, put into hot oven and brown. all around on the berries, then pour the remainder of the jelly into the mold. As sprinkle with shredded cocoanut and then soon as this is firm slice another sound. minute or two, then put the tapioca into sprinkle with shredded cocoanut and then sprinkle again quite thickly with granulated sugar, put into hot oven and brown.

MRS. V. A. BARTLETT.

Box 377, Suncook, N. H.

Popped Corn Pudding

Scald 3 cupfuls of milk and pour over 2 cupfuls of popped corn which has been finely pounded and let stand one hour. Add 3 eggs slightly beaten, 1-2 cupful of And 3 eggs slightly beaten, 1-2 cupful of brown sugar, 1 tablespoonful of butter and 3-4 teaspoonful of salt. Stir until well mixed and turn into a well-buttered pudding dish. Bake in a slow oven 35 minutes, or until firm. Serve hot with thin cream or maple syrup.

pladder, Ironing

efore smaller and

plenty of spread, an inventive genius has designed a combination household article to help his fellow humans



GREAT SAVER OF SPACE.

living in more congested areas. This article is a combination stepladder, ironing board and clothes rack. What would ordinarily be the back support of the stepladder is in this case an ironing ward, and when the structure is used for ironing the ladder is leaned against a table and the short end of the supporting leg, which is pivoted near the top of the ladder, is inserted under the table edge, providing ample support for ordinary weight on the long end of the board. Near the top of the stepladder, too, is pivoted a clothes rack device which can not extended to provide a handy rack on which to lang the clothes as they are ironed. The whole thing folds up to take no more room than an ordinary stepladder. living in more congested areas. This arti-

CRANBERRY SAUCE

Pick over and wash 1 quart of cran-berries, put them in an enamelled sauce-pan with 1-2 pint of water and boil for 1-2 an hour, or until the cranberries are perfectly soft; add 1-2 pint of sifted sugar and serve cold.

PUMPKIN PIE

Pare a small pumpkin and take out the seeds, stew it rather dry and strain it through a colander, add 2 quarts of milk, 3 egg. 3 tablespoons of molasses, let the remainder of the sweetening (to taste) be of sugar, season it with 2 tablespoons of ground cinnamon, 1 of ginger and 2 teaspoons of salt.

OLD-FASHIONED MINCE MEAT

Take a pound of beef, a pound of apples, 2 pounds of suet, 2 pounds of sugar pies, 2 pounds of suet, 2 pounds of sugar, 2 pounds of currants, 1 pound of candied lemon or orange peel, 1-4 pound of citron and an ounce of fine spices. Mix all these together with 1-2 ounce of salt and the rinds of 6 lemons shredded finely. See that the ingredients are thoroughly incorporated. according to taste.



BRAN POULTICE

Place the quantity of bran required, ac Place the quantity of bran required, according to the size of the poultice, upon the top of the boiling water and, when the heat has penetrated the bran stir is gently in. Pour off the water and applithe poultice as hot as can be borne.

MRS. GEORGE WRIGHT.

138 Stafford street.

R. P. D., W. 181

WHEN MAKING STARCH

When making starch on wash day it gets lumpy try beating with an egbeater and it will come out smooth an nice. When paring apples, try rubbin the peelings over your hands befor washing them, and they will leave n stains.

MRS. C. L. JONES. stains. Brewer, Me.

TO GET RID OF ANTS

Buy a small can of varnish and a small paint brush, and go all around the woodwork where ants are. The result is no more ants. One coat is plenty. Have tried it with success.

MRS. H. HARDY.

46 Elm street, Methuen.

CUTS BUTTER CUBES

Steel Wires Strung Across and Along the Framework

Many people wonder how hotels and restaurants get their bufter cut into the neat little cubes that the serve on the tables. This is done by means of one of the instruments invented by a New York man and shown in the illustration. A metal framework has fine steel wires strung lengthwise and across it so as to form squares a little more than an inch in measurement. A movable bar running the length of the implement is adjustable so that the wires can be drawn out or removed when it is desired to replace



them with new ones when they become worn. When these wires are all strung the print of the butter is cut in two

GRAPE WINE

Answer to Mrs. J. S. Harris, Portland, incorporated and add brandy or wine, Me. To five pounds ripe grapes add one gallon of water. Let stand three days, stirring often. Strain through a sieve. To every gallon add 21-2 pounds of white sugar. Put in a jug and cork tightly for two weeks. Then bottle, putting two

or three raisins in each bottle.
5 Myrtle street. MARY MACKAY.

CANDIED CITRON

In answer to Mrs. E. Watson, Plymouth, Mass.—Boll without stirring, for 10 or 15 minutes, one pound granulated sugar and one-half cup hot water. Test it in cold water, and when brittle remove from fire and add to it one tablespoon of lemon juice and set the pan containing the cardy in a bowl of hot water. With a long hat pin, immerse slices of citron and lay upon oiled paper (the lining of cracker boxes is useful for this). Slices of oranges, grapes, figs, almonds, walnuts or process may be candied in this way. Le trutt and nuts must be thoroughly dry before dipping into the candy.

MRS. H. B. CROSBY.

LIGHTNING CAKE.

Into a measuring cup put ¼ cup melted butter, break in two eggs and fill cup with milk, add teaspoon vanilla or any flavor. Into sieve put 1 cup unsifted flour, 1 cup of sugar and 1 level teaspoon baking powder. Stir into other mixtures and bake. Do not think mixture is too thin for it is intended so, and do not add more than a level teaspoon of baking powder.

Little Druggist's Wife.

FEATHER CAKE WITH APPLE FILLING.

Vermont Arbutus asks for a recipe for washington pie. Here is a nice one. We also use it for cottage pudding and can vary it by adding spice, fruit, etc: One tablespoon of cold butter, 1 cup of granulated sugar creamed together. Beat 1 egg very stiff and add to it. Stir well for a few minutes. Add 1 cup milk, a pinch of salt, sift 1½ cups flour with 1½ teaspoons baking powder, add to rest and beat well. Flavor as you like. Makes 2 layers.

Apple filling—One cup sugar, white of 1 egg, 1 sour apple grated. Beat white of egg stiff with ½ of sugar, the other half with apple. Don't let apple stand as it will grow dark. Very nice. for washington pie. Here is a nice one.

SNOW PUDDING WITH PRESERVED STRAWBERRIES.

For Mona-Make a snow pudding with the whites of 3 eggs, 1 qt of sweet milk, a little salt, 2 tablespoons of cornstarch. Cook until like thick custard and then Cook until like thick custard and then pour into molds and stand in a cool place to harden. With the yolks of the eggs, 1 pint of milk, 1½ tablespoons of cornstarch, ½ a cup of sugar (¾ if you like things sweet), a pinch of salt and a few drops of vanilla, make a custard sauce. Put in a cold place. When ready to serve place each mold of pudding in an individual glass dish (punch cups are pretty), pour some of the custard over and last of all a large tablespoon of preserved strawberries. Juice and all should be poured over the top of both custard and pudding. Serve with a rich unfrosted cake or with graham wafers.

JELLY ROLL.

Beat one cup of granulated sugar with the yolks of 3 eggs until light, sift 1 cup of flour with 1 saltspoon of salt, 1 teaspoon of baking powder 3 times. Flavor with 1 teaspoon of vanilla, 1 teaspoon of lemon juice. Sift in the flour, then the stiff whites at the same time, using a perforated spoon. When well mixed stir in quickly the last thing, ¼ cup of hot water. Bake in a moderately hot oven 12 minutes in a pan that measures about 12x16 and cover bottom of pan with strip of paper. To roll have a cloth ready, sprinkled with confectioner's sugar, turn out and with a sharp-pointed knife cut off the 4 edges, spread with any kind of filling, roll up light, then roll up in the cloth. If properly baked this roll can't be equaled. It is light, spongy and a beautiful golden color. Beat one cup of granulated sugar

REFE A IA OLOG

PASTE FOR SCRAP BOOKS

Cornstarch makes the best paste. Disthe point of the butter is cut in two Cornstarch makes the best paste. Displementary in cold water a small quantity in cold water and then the cutter is pressed down or and cook it thoroughly. Be careful not each half, dividing it into a lot of little get it too thick; should be thin cubes. The device will be found useful enough to apply with a brush. It will in the home as well as the hotel.

GRAPE WINE

MRS. P. W. MUTCH.

103 Washington street, Barre, Vt.

SOU ED CLOTHES RAG

MOLDED CRANBERRY JELLY.

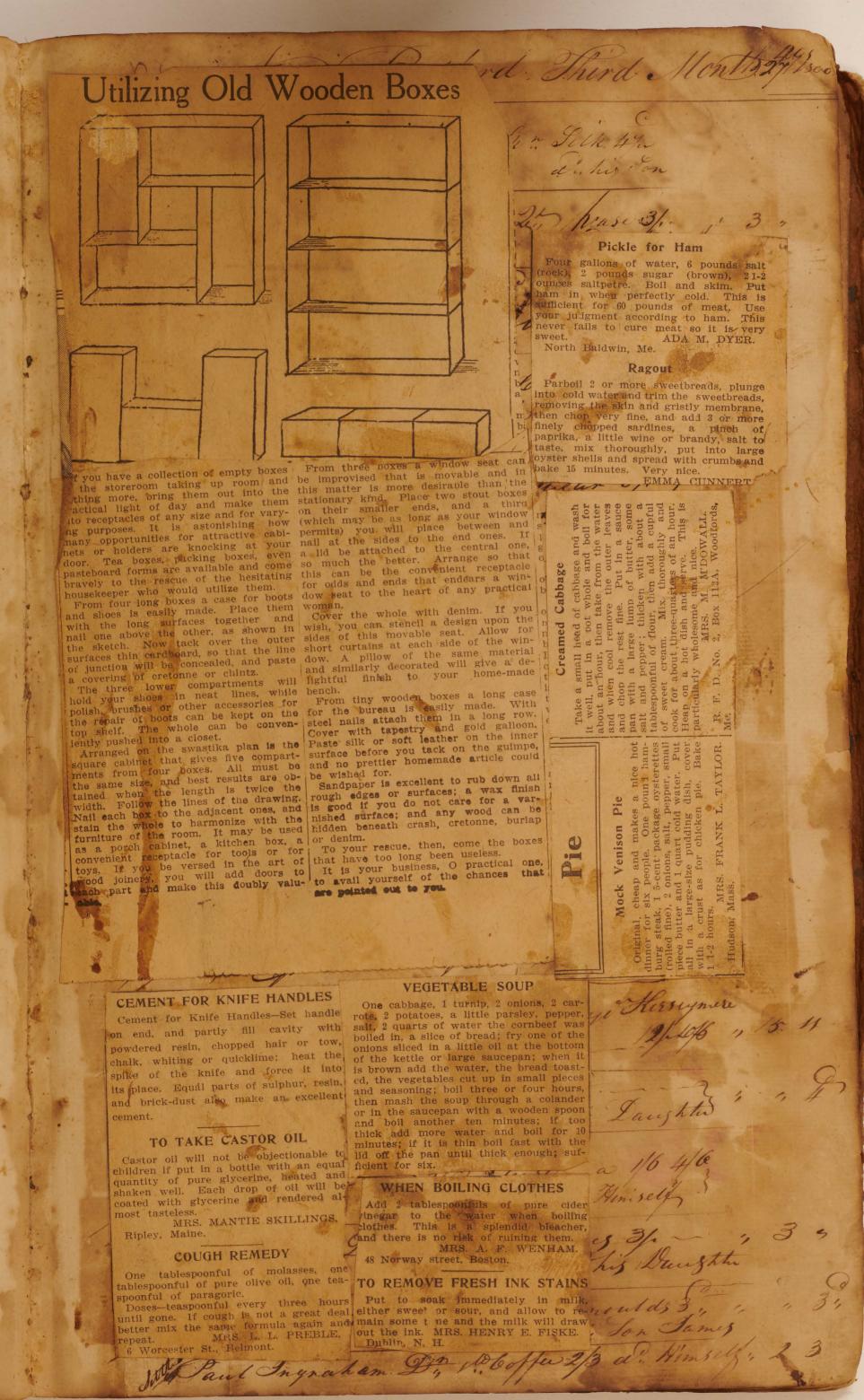
For Margaret-Molded cranberry jelly is made as follows: Cook 1 quart of cranberries and 1 cup of water 10 minutes. Add 2 cups of sugar and cook 10 minutes longer. Rub through a strainer into china mold. When cold turn out on plate. Scotch Lassie.

TARREST LANDERS

APPLE SAUCE CAKE.

To Helen—Seeing your request for a cake recipe I will send you mind.

1 cup apple sauce, 1 teaspoon soda, 1 cup sugar, ½ teaspoon salt, 1 dessert spoon of lard, 1 teaspoon of cloves, 1 teaspoon of cassia and nutmeg, 1½ cups of flour, 1 cup of raisins.



Drain the liquor from a quart of fresh Drain the liquor from a quart of fresh oysters. Put them in hot vinegar enough to cover them, placed over the fire; let them remain until plump, but not cooked. Then drop them immediately in cold water, drain off and mix with them two pickled cugumbers cut fine, also a quart of cabbage cut in small pieces, some seasoning of salt and pepper; mix all well together, tossing up with a silver fork. Pour over the whole a mayonnaise dressing and serve in nest of small cabbage leaves, garnish with hard-boiled eggs cut in slices, and brown leaves, round the dish.

Nut Bread

Scald two cups of milk, add one teaspoon of salt, one-fourth cup molasses, and when lukewarm add one yeast-cake disselved in one-fourth cup of lukewarm water. Then add two cups of white flour, three cups of entire wheat flour, one cup of walnut meats chopped finely, and enough more entire wheat flour to make it stiff enough to knead. Proceed as for bread. Knead until light and let rise until doubled in bulk; will require about three hours, then shape into quire about three hours, then shape into loaves, let rise not quite double in bulk; will require about one hour. Bake about three-quarters of an hour in a moderate

Doughnuts

Into a pound of flour rub a piece of butter the size of an egg. Add a little pounded allspice and two tablespoons of pounded allspice and two tablespoons of sugar; mix a tablespoon of yeast with four eggs and a little lukewarm mitk. Work all well together and put the mixture in a warm place to rise. Then roll it out about half an inch thick, cut into pretty shapes and fry in boiling oil or lard until the nuts are golden brown. Drain on a moistened sieve, strew sifted sugar over the nuts and keep them in a dry place. Time to fry, five to 10 minutes.

Cider Cake

One cup of butter, 2 cups of sugar, 3 eggs beaten separately, 3.4 cup of cider, 4 cups flour, 1 teaspoon of soda, scant, 1 teaspoon of allspice. Mix soda and spice with flour, then mix in order given and bake in two shallow pans.

Hallowe'en Cake

Two cups of sugar, 1 of butter, 5 eggs, 1 1-2 cups of cider, with 1 teaspoon of soda dissolved in it; spices or nutmeg to taste; 4 1-2 cups of flour, 2 cups of fruit. Bake quickly.

Salted Chestnuts

Cut a little piece of the outer shell off Cut a little piece of the outer shell off that he chestnut—this is to prevent them from bursting when hot. Boil them for but 10 minutes; do not allow them to boil, but put them in a tin in the oven or into a Dutch oven before the fire and let them remain until quite soft. Fold in a napkin and serve quite hot. Salt should be eaten with them. Time to bake, about 10 minutes. Sufficient, 1 wint for four or five persons.

Chestnut Salad

Mix together 2 cupfuls each of tart apples cut into half-inch dice, celery apples cut into half-inch dice, celery cut into small pieces and boiled chestnuts cut into half-inch pieces. Put in a double boiler, 2 tablespoons of butter, 9 tablespoons of vinegar, half teaspoon of sugar, 1 1-2 teaspoons of mustard and 1

For the Economical

Most of us who have none too full pocketbooks look with dread upon the making of new clothes with each fresh season. Here as few ways of reducing

Sometimes you will pick up remnants manner.

Sometimes you will pick up remnants manner.

The Lowell, Lexington Ave., Cambridge.

To piece these, cover with knots and loops of soutache or coronation braid to hide the joined part.

Surely one of these three hints will help to solve your problem

volks of 4 eggs. Beat all this well together and stir until thickened. After it has cooled and just before serving, add the dressing and a cup of whipped cream to the salad mixture.

Doughnuts

Two eggs, 1 cup of sugar, 1 cup of sour milk, half a teaspoon of soda, 4 tablespoons of melted lard; add flour, making the dough rather soft. Fry them in hot lard and sprinkle pulverized sugar over them while still hot.

Cream Cheese with Bar=le=Duc Currants

Beat with a fork a domestic Neufchatel cheese until it is light and smooth; whip 3 tablespoons of cream to restiff froth. Mix the cheese and wripped cream together lightly and pile the mixture on a dish in which it is to be served. Put in a cool place. Just before serving pour over it a glass of Bar-le-Duc red currants.

Ginger Cookies

Two cups of molasses, 2 even teaspoons of ginger; let this boil, take it off, add a heaping teaspoon of soda, beat quickly, then add a cup of lard and butter, flour enough to handle. Roll thin and bake in a quick oven.

Sand Tarts

Two cups of sugar, 1 of butter, 3 of flour, 2 eggs, leaving out the white of one; roll out thin and cut in square takes with a knife; spread the white of egg on top, sprinkle with cinnamon and sugar, and press a blanched almond or raisin in the centre?

Ham Sandwiches

Make a dressing of 1-2 cup of butter, one tablespoon of mixed mustard, one of salad oil, a little red or white pepper, a pinch of salt and the yolk of an egg. Rub the butter to a cream, add the other ingredients and mix thoroughly, then stir in as much observables. then stir in as much, chopped ham as will make it consistent and spread between thin slices of bread. Omit oil and substitute melted butter if preferred.

Chicken Sandwiches

Mince up fine any old boiled or roasted chicken, put it into a saucepan with gravy, water or cream enough to soften it, add a good piece of butter, a pinch of pepper, work it very smooth while it is heating until it looks almost like paste. Then spread it on a plate to cook spread it between slices of buttered bread.

Egg Sandwiches

Hard boil some very fresh eggs, when cold cut them into moderately thin slices and lay them between some bread and butter, cut as thin as possible. Season them with pepper and salt and nutmeg.

Sandwiches

Any bits of fruit, crisp pieces of celery, eqld meats of all kinds, may be chopped, properly seasoned and used for making fruit, vegetable or meat sandwiches,

Nut Cake

One cup of sugar, 1-2 cup of butter, beat to a oream, 1-2 cup of milk, two eggs, coffee cup of chopped almonds, English walnuts, hazel nuts or hickory,

HOW TO MAKE A POULTICE

The common practice in making a poultice of mixing the flaxseed meal with hot water and applying it directly to the skin By cutting out the neck of a worn lingerie shirtwaist in round, square or V-shape, you have a fine corset cover.

The proper method is to take a flannel or the skin is quite wrong, because if one does not wish to burn the patient one must wait until a great portion of the heat is lost. The proper method is to take a flannel V-shape, you have a fine corset cover. The proper method is to take a flannel bag the size of the poultice required, fill this for wash-ribbon, and a valenciantes ing for wash-ribbon, and a valenciennes can possibly be made, and to put between edge.

If the waist closes in the back, place a strip of insertion to conceal this, and make a new closing in front by sewing on a facing cut from the skirt section of the shirtwaist. This last should be cut off placed more flamed, and to put between this and the skin a second piece of flamed, so there shall be at least two thicknesses of flamed between the skin and the poultice itself. Above the poultice should be placed more flamed or a price of cotten week to be placed more flamed or a price of cotten week to be placed more flamed. a facing cut from the skirt section of the shirtwaist. This last should be cut off piece of cotton wool to prevent it from at the waist line before the peplum is added.

The waist line before the peplum is added.

The waist line before the peplum is added.

The waist line before the peplum is added. out fancy pattern outlines of solid colored chambray and apply these patterns as edges and bandings on checked, plaid or striped ginghams. Patterns for these trimmings, cut from paper, should be basted by hand to the dress and then machine stitched.

Sylvia GREY.

The dress was simple to burning the patient, and the neat, gradually diffusing through the flannel, affords a greatful sense of relief which cannot be obtained by other means. There are few ways in which such marked its given to abdominal pain as by the application of a poultice in this manner.

Sylvia GREY. without burning the patient, and the heat

Ripe Cucumber Sweet Pickle

Take firm, ripe, cucumbers, pare, take out the seeds, and let them be in a cool place 48 hours in weak salt and cool place 48 hours in weak salt and water, with a little alum in it. Prepare a syrup of one gallon of cider vinegar, five pounds of maple or brown sugar, one heaping tablespoonful each of ground cinnamon, cloves and allspice, one heaping teaspoonful each of ginger and pepper; put spices in a bag, boil all together and skim; drain cucumbers and put into syrup; boil till soft and transparent; skim the pieces out carefully, put in more cucumbers and treat the same way; when through pour on the syrup, laying the spices on top and keep in a cool place.

MRS. P. W. MUTCH.

103 Washington street, Barre, Vt.

Dill Pickles

Dill Pickles

Use cucumbers from 3 to 4 or 5 inches long, if not too thick. Wash all dirt and grit off. Place a layer of grape leaves in a keg or barrel; place a layer of cucumbers over these, and add 2 or 3 apples, cut in quarters, without paring; a few bunches of green grapes, 2 or 3 onions sliced, 2 handfuls of mixed whole spices, and last, but not least, add the dill. This is an herb which grows like a weed, and the tops or seed bunches are used. Drop on each layer 2 or 3 handfuls of these tops, or seeds, using more fuls, of these tops, or seeds, using more or less according to the flavor of dill desired. Continue to fill the barrel or keg with layer on layer of the above in-gredients. When filled put a layer of grape leaves on top. Dissolve 11-2 pounds of coarse salt in about 8 gallons of water and pour the brine thus made over the pickles until all are covered. Put a board over the barrel and let the pickles remain in a cellar for 10 days or two weeks, when they are ready for use or for sale. These pickles are like known they become some without the value. use or for sale. These pickles are like kraut—they become sour without the addition of any vinegar, and are also slightly salt. A small sack of dill in a jar of kraut gives a nice flavor for those who like the dill.

NELLIE E. ZACKULAR.

14 Baker road, Everett.

Delicious Bread Crumb Pudding

Take one cup of very fine break crumbs and a half cup of sugar, put them into a pint scalded milk, add two tablespoons of butter and one teaspoon lemon. Beat the yolks of two eggs and stir the mixture into them. Bake in a buttered dish about 30 minutes or until thick and brown, cool and spread a meringue of the beaten whites spread a meringue of the beaten whites of eggs and half cup sugar and one quarter teaspoon lemon. Brown in the oven and serve hot or cold.

MRS. B. E. CORLISS. Island Pond, Vt.

Tapioca Pudding

Two-thirds cup of pearl tapioca washed in three waters. Put in a bowl, cover with water and let stand over night. Put into a double boiler, grate the rind of an orange into it and add one pint of milk. Let cook 20 minutes after the water begins to boil. Take a pudding dish, into which squeeze the juice of the orange, add a scant cup of sugar, one quarter teaspoon of salt and the yolk of one or two eggs. Stir, then add contents of the boiler, stirring it well in. Beat the whites of eggs and add two teaspoons of sugar; heap onto the pudding and set in the oven to brown. Two-thirds cup of pearl tapioca wash-

MRS. GEORGE E. LAWSON. Peniac, York Co., N. B.

Chocolate Pudding

One quart scalded milk, one cup sugar, two heaping tablespoons cocoa, three heaping tablespoons cornstarch, pinch salt, teaspoon vanilla. Mix dry ingredients together; pour scalded milk on mixture and cook like custard; put vanilla in last. Serve with cream.

MRS. JOHN SULLIVAN.

ff Mountain street Willimantic Ct.

How to Cook a Steak

Set a perfectly clean fry-pan over n hot fire. Cover it up. Then pound the steak and when the pan is very hot lay steak and when the pan is very hot lay the steak in and cover quickly. As soon as it has crished a little turn it quickly. Turn again as at first and continue to do so every two bainutes until the seal has feen turned six or eight times. Have a not buttered dish ready for it and latter turned six or eight times. Have a not buttered dish ready for it and latter time. Add a little pepper and salt and cover light. To make the gravy put a bit of butter in the pan. When hot rub in a pinch of flour and add a small cupful of bodding water. Let it boil a few ful of boiling water. Let it boil a few minutes. Then turn it into a gravy boat, not over the steak. Serve the steak at once.

MRS. P. C. MILLIEUM.

Five and one-half pounds of peaches 1 pound of raisins, 2 oranges, 2 cups of English walnuts. Chop the nuts and raisins, grind the oranges, peel and reprevent burning.

BLANCHE A. BRUCE.

Milford, N. H.

Baked Beans

Soak 1 quart of beans over night in water to cover. In the morning cover with water to which 1-2 teaspoon of soda has been added. Boil slowly until the skins begin to burst and strain off the water. Place in a bean crock and cover the beans with liquid composed of 2 cups of hot water, 1-4 cup of molasses, 1-2 teaspoon of mustard and 1-2 teaspoon of salt, adding more hot water if neces-sary. Half bury 1-2 pound of salt pork in the top of the beans and bake for 8 or 9 hours.

MRS. GEORGE WRIGHT. 138 Stafford street, Worcester.

Baked Peaches

Peaches peeled and baked like apples are a fine relish with roast meats and fowl. Serve whole and stick a couple of cloves in the top of each. Place in a baking dish and put a dot of butter on the top of each

MRS. F. E. ROGERS. 11 Heard street, Chelsea.

Chocolate Filling and Frosting

One cup of powdered sugar, 1 large square of chocolate, 1 egg and butter size of a small egg. Put this all together in a small saucepan and cook over top of teakettle. Stir until smooth, add 1 teaspoon of vanilla. Put between and on top of layer cake.

CATHARINE F. KEANE.

Celery Relish

Take pieces of celery which do not look good to serve on the table, chop fine, add a little salt, pepper, sugar and vinegar, enough to moisten nicely. This

is nice with cold meats or fish.

MRS F. W. MONROE.

117 Wendell street, Providence, R. I.

Dream Sandwiches Butter two thin slices of bread, remove the crust, put a tablespoon of grated cheese between the bread, fry in butter until brown, place in a covered dish, serve very hot, this makes a very nice dish for lunch,

MRS F, W. MONROE,

117 Wendell street, Providence, R. I.

Luncheon Rolls

These can be easily made and baked in three hours if the dough is kept at an evenly warm temperature. To half a cup of scalded milk add two tablespoonfuls of sugar and one-fourth tea-spoonful of salt. When lukewarm add half a yeast cake dissolved in two tablespoons of lukewarm water and three-fourths cup of flour. Cover this patter and allow it to rise, then add two tablespoons of butter, melted, one well-beaten egg, the grated rind of a lemon, and enough flour to knead. Let it rise again, roll to one-half inch thickness, shape with small biscutt cutter, place in a buttered pan closely together, set again to rise in a warm place and bake. EMILY HALL.

BROWN BREAD WITH RAISINS

Mix and sift 1 cup each of rye and Indian meal and 1 cup white flour with 2 1-2 teaspoons soda and 1 of salt. Add 1-2 cup of molasses and 2 cups of thick sour milk, or 13-4 cups of sweet milk, then add to the mixture 1-2 cup of cut raisins. Turn into a buttered mould and steam three hours then aboves and raisins. Turn into a buttered mould and steam three hours, then uncover and place in oven about 10 minutes.

COFFEE ROLLS

Into 1 quart of bread dough work 1 rounded tablespoon of butter, 1-2 cup of sugar and some clean sliced currats, sifting some flour and sugar over them before working in. Make into small rolls, dip them in melted butter, place in tine let them rise a short time and bake tins, let them rise a short time and bake quickly.

Waffles

One yeast cake, one and one-half cups weighed with pits, 5 pounds of sugar, milk, three tablespoons butter melted, three eggs, one tablespoon sugar, one teaspoon salt, one and three-fourths cups flour. Place flour in bowl, put in sugar move pits from peaches and cook all and salt, dissolve yeast in milk and together until thick, stirring often to mix all thoroughly, then add eggs one at a time and beat thoroughly, add butter and set to rise for about one hour, when light fry on a hot, well greased waffle iron. Serve with maple syrup. These are very nice.

MRS. B. E. CORLISS. Island, Pond, Vt.

Honey Rolls

If the family like fine fancy bread, try the honey rolls, made after the following pound of butter, a tablespoon of sugar lowed about 12 quarts of piccalilli can be and a half teaspoon of salt, and let them dissolve in the warm milk. Stir in a well-beaten egg add three and a helf teaspoon of salt, and let them know how they succeed. beaten egg, add three cups flour. The milk must not be too warm when the yeast cake is dissolved in it. Let the batter rise. Knead and roll out into thick ness of about half an inch, spread with

hour; serve hot. A five-cent loaf pan will hold enough for four persons.

MRS. M. DWYER. 12 Brooklawn terrace, East Lynn.

Cake

Goldie Cake

One and one-half cups of molasses, one and one-nair cups or molasses, I cup of sugar, 2-3 cup of butter and lard mixed, and a little salt, 1 cup of milk and 2 teaspoonfuls of soda, 2 teaspoonfuls of cream or tartar, 1 pound of raisins, 1-2 pound of currants, 4 eggs, beaten yolks and whites separately, and add whites the last thing; 1 teaspoonful of all kinds of spices. Mix the fruit in a little flour and add enough more flour to make a and add enough more flour to make a stiff batter. Bake in a moderate oven for one hour, This makes 3 or 4 loaves.

MRS. GEORGE A. LAWSON.

Peniac, York county, N. B.

Original Sand Cake

One-quarter cup butter, 1 cup sugar, 2 eggs, 11-2 cups flour, 2 level teaspoon baking powder, pinch salt, 3 teaspoons cinnamon, little vanilla extract. Beat butter and sugar to cream, then add the eggs. Put flour, baking powder and salt, cinnamon in flour sifter and beat in with eggs, butter and sugar. I always guess at the quantity of the milk. I call this my sand cake, because it looks so much like sand.

with whipped cream. Delicious—just like coffee ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice cream. Cocoa or chocolate can be completed tripe in pieces for call in the complete ice much like sand.

MRS. GEORGE A. LANNON. 51 West street, Lawrence, Mass.

Work 1 egg and a tablespoon of sugar to as much flour as will make a stiff paste, roll it as thin as a dollar piece and cut if into small round or square cakes, drop two or three at a time in boiling lard, when they rise to the surface and turn over they are done; take them out with a skimmer and lay them on an inverted sieve to drain. For dessert put a spoon of jelly on each.

CORNMEAL GRIDDLE CAKES

Scald 2 cups of sifted meal, mix with a cup of wheat flour and a teaspoon of salt, add 3 well-beaten eggs, thin the whole with sour milk enough to make the right consistency. Beat the whole until very light and add a teaspoon of baking soda dissolved in a little water. If you use sweet milk, use 2 large teaspoons of baking powder instead of soda.

sono 2 1800 HOW SHE MAKES PICCALILLI

Dear Sisters-This being the season for piccalilli, I would like to have some one try my recipe as I and other sisters think it's great. Here it is:

Ingredients—One-half bushel green to-Ingredients—One-half bushel green to-matoes, 2 quarts onions, 1 head cauli-flower, 1 bunch celery, 1 quart green pep-pers, 4 quarts vinegar, 2 pounds brown sugar, 4 teaspoons ground cloves, 4 tea-spoons ground cinnamon, 4 teaspoons ground allspice, 3 teaspoons white pep-per 4 teaspoons ground mustard, 1 cup per, 4 teaspoons ground mustard, 1 cup white mustard seed, 1 1-2 cups salt.

Preparation—Wash tomatoes and grind

about the size of beans in meat chopper; add salt and allow to stand in pan or crock over night. Boil vinegar with sugar and spices mixed in until it comes to a boil; strain off salt water from ground to-matoes through a fine strainer and then grind all vegetables as per above, in chopper; mix the vegetables with tomatoes recipe: Dissolve a yeast cake in a cup and put it into the vinegar and allow to of warm scalded milk, add a quarter boil 3 to 4 hours. If this recipe is fol-

USES FOR AMMONIA

ter rise. Knead and roll out into thick ness of about half an inch, spread with a mixture made of one-half pound walnut meats chopped fine, one-quarter pound of raisins chopped fine, and a cup of honey. Form into rolls, let them rise and bake in a moderate oven.

MRS. S. ABBIE LEWIS.

908 Union street, Manchester, N. H.

Onion Scallop

Cover bottom of baking dish with layer of cracker crumbs and then a layer of cold boiled potatoes; then a layer of sliced onions which have been boiled until slightly softened; cover with bits of butter and repeat till dish is nearly full, covering top with cracker crumbs and butter.

Moisten with plenty of milk; bake one hour; serve hot. A five-cent loaf pan will hold enough for four persons. Put a tablespoonful of ammonia in a -severe headache.

Cream Puffs

One cup boiling water poured on 1-2 cup butter; put in saucepan on stove and when bolling add 1 cup of flour, beating all the time; let boil five minutes; when cool and 3 eggs well beaten; drop on buttered pans and bake 30 minutes.

Cream Filling—One-half cup of sugar,

3 great spoons of flour, 1 egg poured i to 1 pint of boiling milk; flavor. Ma a small hole in the side of the puffs is a knife and fill with the cream as him makes 12.

Coffee Custard Without Egg.

Make a strong cup of coffee, or that Make a strong cup of coffee, or that left from breakfaast will do; strain through cheesecloth into a pint of milk; put milk into double boiler with 1-2 cup sugar, 3 tablespoons cornstarch dissolved in cold milk, pinch of salt and small piece of butter; cook 20 minutes. Remove from fire, flavor with vanilla and pour into molds; chill and serve with whipped cream. Delicious—just like coffee ice cream. Cocoa or chocolate can coffee ice cream. Cocoa or chocolate can

salt, vinegar, pepper and a very light sprinkling of sugar over all; serve with - hot mashed potatoes and sliced tomatoes and hot Johnny cakes.

MRS. MARY

REMEDY FOR EARACHE

A few drops of warm molasses dropped in ear is a good remedy for earache Most everyone has it always on hand and it is easily warmed at any hour. MRS. J. H. FINCH, JR.

Second flow—Chain three stitches at the croch beginning of the row; make the first loop chain in the single crochet over the shell of the chet of preceding row, the second shell, the being third loop in the single crochet of the croch second shell, and proceed as before.

Crazy stitch—Make a chain of the required length. Work three double crochet of the chain the third stitch from the hook, the same make one single crochet, to fasten chain the shell in place. Make a chain of three take stitchs; then three double crochet, and chet, as same stitch with the single crochet, and chet, before, in the third stitch from the shell with a single crochet as the before, in the third stitch from the shell. two continue to the end of the chain. Turn a the work; * make a chain of three chet in the loop former by the chain of three in the preceding row. Repeat from required length. First row—Skip the chain.

Kipple stitch—Make a chain of the chain, the three in the preceding row. Repeat from required length. First row—Skip the chain.

Kipple stitch—Make a chain of the chain of the chain where in the order of the chain. The chain of the chain where in the preceding row. Repeat from required length. First row—Skip the chain of the chain where ach of the next two stitches, chain two stitches; the chain of the chain of the chain of the chain th Different

really are. Here are a few of the more work in statch and make one in the usual ones:

Chain stitch—Make a series of loops, the chain stitch and make one in the usual ones?

Chain stitch—Make a series of loops, the chain stitch—Make a chain of the repair stron—scross the row. Through the hook and draw the hook and draw the former through the book and draw the former through the book and draw the hook and draw the hook, draw the hook and draw the hook, draw the hook and draw the hook, draw the yarn through two loops, again through two loops, again through two loops, again through the hook, draw the yarn over the hook, the through two loops, and draw a loop through, wrap the yarn over the hook, the hook, draw the yarn over the hook, draw the hook, draw the yarn over the hook, the draw it through one loop; then again through two, and then again through two, and then again through two loops; draw a loop through a loop; then again through two the yarn over the hook there is pass the yarn over the and draw a loop through; wrap the hook, draw and loop; then again through two, and then again through two the three loops; draw together stitic pleor or picot edge—Make a chain of the receipted the pleor or picot edge—Make a chain of the receipted the pleor or picot edge—Make a chain of a loops; draw together stitic pleor or picot edge—Make a chain of a loops; draw together stitic pleor or picot edge—Make a chain of a loops; draw together stitic pleor or picot edge—Make a chain of the receipted the pleor or picot edge—Make a chain of the receipted the pleor or picot edge—Make a chain of the recei

Treble crochet—Pass the yarn twice the round the hook, insert the hook and the round the hook, draw the yarn through it; pass the yarn buryon toops, again through two loops, and tagain through two loops, and the relations crochet. Make a chain of the relations, insert the hook, draw the yarn over the hook, insert the hook, draw the hook and draw it through one loop; then again through two, and then again through two. It is ploot or ploot edge—Make a chain of a

MAKING SOAP AT HOME

To "Pride of Work"—I would like to send you my soap recipe, for it always comes out just right, which is more than can be said of most soap recipes. Take exactly two quarts of grease and clarify it. Dissolve one can of potash in ope quart of water, add one bearing taexactly two quarts of grease and clarify it. Dissolve one can of potash in one quart of water, add one heaping tablespoon borax to this. Let cool until lukewarm. It will take about one hour. Melt the grease, have that lukewarm; then into the grease turn the potash, stirring all the while. When it begins to show signs of thickening I add one cup of ammonia and one of kerosene and stir until it is thick as ordinary cake batter. Then turn into a pan which I have ready, lined with stout wrapping paper. Let stand a few hours, when it can be cut into cakes. I stack mine in a wire dish drainer so the air can circulate through it freely for a few days. It makes about 16 bars of fine white soap. I have made all my laundry soap this way for the last two years and have never had a failure.

this way for the last two years and have never had a failure.

To "Tootsie"—If I were you I would use some other color than white for baby's stockings, as they would not need such hard scrubbing. I always used black and was very careful in washing them. I had very little trouble with their shrinking. I will tell you how I wash them. I make a good suds of warm water and ivory soap and wash them with my hands, never on a board. Rinse in warm water and hang over the stove in cold weather as nothing will shrink woolen as freezing does. I always pull the feet and legs into shape when I hang them up to dry. I should when I hang them up to dry. I should keep woolen stockings on baby until it is

keep woolen stockings on baby until it is through teething, any way. If you can get cashmere with gray toe and heel small enough you will find they wear better than the others.

Dear Sisters—I have been much interested in the Sewing Circle ever since it started, especially in the letters on the cost of living. I have waited in vain for replies from "Happy Fanny" and "Duchess." I don't say they didn't save money, but they must have made some mistake in their figures. My husband says if anyone can save I can and I cannot if anyone can save I can and I cannot feed my family of four on less than \$6 per week, but "Duchess" could feed and clothe her family for that if I remember right. I wish they would give us more particulars.

C. N. H. more particulars.

Ginger Cookies

Place 1-2 cup sugar, 1-2 teaspoon salt, teaspoonful ginger, 1-2 cup shortening (lard or cottolene), in bowl and mix. Then add 1 cup hot Port Rico molasses, Then add 1 cup hot Port Rico molasses, 1 tablespoon vinegar. 1 tablespon soda; stir thoroughly and add flour enough to make a stiff dough. Take small pieces of the dough and roll in hands well floured. Place some listance apart on tins and press each with the bottom of a small tin can. Bake in a quick oven These will keep indefinitely.

ALICE L. POTTER.

Southbridge, Mass.

Fruit Cookies

One and two-thirds cups sugar, 1 cup butter, cream together and add 2 well beaten egg, 2 tablespoons sour cream. 2 cups raisins, seeded, 1 teaspoon saleratus, a pinch of cinnamon, nutmeg and clove, 3 cups of flour, or enough so as to roll easily. Roll thin and bake in quick oven.

How They Are Made

ing row. Then three single crochet (the one above the treble must be taken through the stitch, the other two take up the back stitch). Always have three stitches between the trebles; in each row the treble will be one stitch back of the treble in the preceding row.

Bean stitch—Make a chain of required length. Skip two chains, wrap the yarn over the hook, draw the yarn through and wrap again over the hook; draw through all the stitches on the hook at the same time. Continue to the end of the row.

the row.

Star stitch-Make a chain of the required length, insert the hook in the first stitch of the chain, draw a loop up through each of the first five stitches of the chain, closing the cluster with a slip stitch. Draw a loop up through the eye formed by the slip stitch; draw a loop up through the back part of this last poright stitch. pright stitu

needle in the top stitch of the first row of single crochet; then three single crochet, picking up the back stitch only; then the treble, and repeat to the end of the row. Fourth row—Work two single crochet, then the treble. This brings the treble back of the one in the preceding row. Then three single crochet (the one above the treble must be taken through the other two take up the back stitch). Always have three stitches between the trebles; in each row the treble will be one stitch back of the treble will be one stitch back of the treble in the preceding row.

Bean stitch—Make a chain of required length; take up the stitches, drawing up the preceding row.

Bean stitch—Make a chain of required length; take up the stitches again; then turn the work, taken the preceding row.

Bean stitch—Make a chain of required length; take up the stitches off the needle with the other hook. With the same hook take up the row; break off the yarn. Take up three stitches, drawing up the last loop through the first stitch beyond the first eye; repeat to the end of the row; break off the yarn.

Half-stitch rib or slipper stitch—Make

a chain of the required length. Draw a loop through a stitch of this chain, throw the yarn over the hook and draw through both loops on the hook at once. Second row-Same as the first row, only picking up the stitch from the back to form the rib.

Shell stitch—Make a chain of the required length. Turn and work four double crochet in the first stitch; skip two chain, and make one single crochet in the next stitch; skip two chain and make four double crochet in the next stitch.

Repeat to the end of the chain. Second

row—Make. hingle crochet in the cen-

stitches again; then turn the work, taking them off with the other hook. Two rows like this form a ridge.

Leather Belts

Red and black patent leather are still popular, but dark colors are gaining on them.

Black and gun metal calf belts, plain or with pipings or trimmings of other leathers, are much seen.
Green, navy blue, black, white, red and tan are the leading colors in leather

belts. Buckles are principally long, deep

als and squares, longer than the bel

Feather Cake Without Butter or Milk

Before beginning to make this cake be sure you have quite a quick oven as it takes but 25 minutes to bake cake, or a

vanilla. Delicious.

MRS. MABEL P. STONE, 33 Beckett street, Portland, Me.

Layer Cake With Raisin Filling

Cake—Cream together 1 cup sugar and milk a piece of butter and a dash of 1-3 cup butter; add egg and the yolk of pepper. Serve with baked potatoes. another well beaten; pinch of salt; Assonet. MRS. S. K. ROSE. cup of sweet milk in which dissolve 1-2 teaspoonful soda 1 teaspoonful area. teaspoonful soda, 1 teaspoonful cream tartar sifted with 21-2 cups flour and added to the above mixture; bake in 2 round, shallow tins in quick oven.

Filling—Boil 1 cup of sugar with enough water to prevent it from burnopned water to prevent water to pre

ing, until it forms a ball when dropped in cold water; have ready the white of and salt and pepper and put sage, piece 1 egg beaten to a stiff froth and 1 cup of butter size of walnut and mix toof raisins seeded and chopped fine; add to the sugar when it is done; beat well and spread quickly. I use this as frostthe clams and chop and mix into the ing as well as filling.

MRS. WILFRED RUSSELL.

Box 52, Greenfield, N. H.

Chocolate and White Layer Cake

Chocolate part—One-half cup each of butter and milk, T1-2 cups of sugar, 4 eggs, 2 level teaspoonfuls baking powder, 13-4 cups of flour, 4 squares of chocolate dissolved in 5 tablespoonfuls of water, 1 cup of nut meats and 1 cup of

white part—1 cup of sugar 1-2 cup butter, whites of 3 eggs, 2-3 cup of milk, 2 cups of pastry flour, 2 teaspoonfuls baking powder, flavor with lemon or vanilla, 1 cup of shredded cocoanut. Bake in sheet tins, frost with white frosting, decorate with halves of walnuts stick caker teacher with and bake. Wery nice.

BANANA FRITTERS nuts, stick cakes together with a little frosting. MRS. HARRY NEATE, P. O. Box 49, Brookville, Mass.

Chocolate Cake

One cup sugar, 1-2 cup butter, 1-2 cup milk, 2 eggs, 2 scant cups sifted flour, 1 even teaspoonful of soda. Cream butter and sugar, beat eggs up very light, add to the first, beat well, add milk together four minutes. Then pour onto gradually with soda dissolved in it; cut make the flour, add the chocolate mixture, beaten until soft with a silver fork. beat well, bake in long shallow pan.

Johnny Cake

Sift one quart of Indian meal into a pan; make a hole in the middle and pour in a pint of warm water, adding one teaspoonful of salt; with a spoon mix the meal and water gradually into a soft dough; stir it briskly for 15 minutes or so, till it becomes light and spongy, then spread the dough evenly on a straight, flat board (a piece of the head of a flour barrel will serve for this purpose) place nearly upright before an open fire and put an iron against the back to support it; bake it well; when done, cut it in squares, send it hot to table, split and buttered.

MARTHA A. McMAHON. BROWN BREAD BREWIS

Break 1 pint of dry brown bread and 1-2 cup of stale white bread into inch pieces. Put a tablespoon of butter in a large frying pan, and when it is melted, but not brown, add the bread and cover with 1 pint or more of wills. Lot with 1 pint or more of milk. Let it simmer, stirring occasionally to keep it from sticking, until the bread is soft and the milk absorbed. Salt to taste.

STUFFED ROLLED ROAST

Wipe 2 pounds steak cut from the round, 3-4 inch'in thickness. Spread with stuffing prepared with 1 1-2 cups cracker crumbs, 1-4 cup of butter melted, -2 cup boiling water, salt, pepper and page. Roll, fasten and bake 45 minutes.

Sweet-Sour Fish

takes but 25 minutes to bake cake, or a pie 15.

This receipe will make a good sized loaf and a cream pie: 3 eggs, 1 1-2 cups of sugar, 1-2 teaspoonful salt, 1-2 cup flour, luke warm water, 1 1-2 cups flour, 2 teaspoonfuls baking powder. Beat the yolks five minutes, then add sugar and salt, then water, and beat well (do not beat after flour has been added), then flour and baking powder and last fold in the stiffly beaten whites, Make a frosting for cake with 3 table-spoonfuls of milk, 1 cup of frosting if you desire chocolate frosting add three tablespoonful of butter, vanillar, if you desire chocolate frosting add three tablespoonful of flour, pinch of salt, 1 cup of milk. Put milk in double boiler and when hot add the other ingredients; stir until quite thick, when cold flavor with results. Delicious Put in a fish kettle 2 cups of water, 1

until quite thick, when cold flavor with soak over night, in the morning add fresh water and set on back of the range to simmer, but do not allow to boil. Break up crackers and cover with warm milk, about 2 cups, drain codfish, break up fine with a fork, add to crackers and

dressing and be sure the shells are clear of sand, and put all the stuffing you can of sand, and put all the studing you can between 2 shells and put in pan in oven to bake till done, not too dry. Onion can be added if flavor is liked. A little water in pan while baking.

MRS. HELEN L. WOODS.

19 Hathaway street, West Lynn.

A Clam Dish

Cook some macaroni, put a layer in a dish, then a layer of raw clams and a

Sift together 1 1-3 cups of flour, 2 teaspoons of baking powder, 1-4 teaspoon of salt. Beat 1 egg, add 2-3 cup milk; let stand one hour, then add 2 bananas sliced thin. Drop by spoonfuls into deep fat; fry and drain on brown paper

BUNS

One pound of flour, 6 ounces good butter, 1-4 pound of sugar, 1 egg, nearly 1-4 pint of milk, 2 small teaspoons of baking powder, a few drops of essence of lemon. Warm the butter without oilof lemon. Warm the putter without on-ing it; beat it with a wooden spoon; stir the flour in gradually with the sugar, and mix well together. Make the milk lukewarm, beat up with the yolk of the egg and essence of lemon, and stir these to the flour, etc. Add the baking powder, beat the dough well about 10 min-ntes. Divide into 24 pieces, put them into buttered tins or cups and bake in a brisk oven from 20 to 30 minutes. Makes

CORN ROLLS

One pint of corn meal, 2 tablespoons of sugar, 1 teaspoon salt, 1 pint of boiling milk; stir all together and let stand till cool. Add 3 eggs well beaten. Bake in gem pans.

STUFFED HADDOCK BAKED

Wipe a four-pound haddock; stuff with prior dressing made by melting one-fourth up butter, adding one small onion cut ine and one cup stale bread crumbs, seaon with salt, and sew together. Lay on trips of salt pork in a baking pan, sea-on with salt and put three strips of salt oork on top of fish. Bake about one hour n a hot even, basting often with the fat a the pan.

Land Fourth Month 8,1800 mg Meat

Chicken Cheese

One fowl well cooked; take the meat from bones and cut fine, season with salt and pepper, mix with 1 pint of liquor in which fowl was cooked. Press in the dish when warm. Slice cold.

Orange. MRS. H. H. ADAMS.

Scotch Roll

Remove tough skin from five pounds of the flank of beef, mix 3 tablespoons of salt, 1 of sugar, 1-2 teaspoon pepper, 1-4 teaspoon clove and 1 teaspoon summer savory. Sprinkle this over the meat and then sprinkle with 1-2 cup vinegar Roll up and tie with twine. Place on a cold shelf for a day, then put in a stewpan with water to cover and simmer gently for three and one-half hours. Mix d 4 heaping tablespoons of flour with 1-2 cup cold water and stir into the gravy. Let simmer one-half hour longer. MRS. S. A. PARKS.

Woodstock, N. H.

Steak and Kidney Pudding

Ingredients-One pound steak, 1-2 beef kidney, 1 medium sized onion, salt and pepper (to taste), 3 cups flour, 11-2 cups suet, 1 heaping teaspoonful baking powder. How to make: Cut the meat in squares and dip each piece in flour, chop suet up fine, mix together with flour, baking powder and pinch of salt; now with cold water make a dough to roll out like pie crust. Grease a bowl roll out like pie crust. Grease a bowl and line it with some of the dough, then place in the steak, kidney, onion (chopped fine), sait, pepper and half a cup of water, roll out more dough and cover top. Tie a pudding cloth around tight, and boil from 3 to 4 hours. Be sure and keep water boiling all, the time just helf way up the hour. time, just half way up the bowl.

MRS. T. J. WHIFTE.

494 Mill street, Springfield.

CHOCOLATE BREAD PUDDING

Soak 1 cup of stale bread crumbs in 2 cups of milk scalded 20 minutes; add one-third cup of sugar, two well-beaten eggs, one half teaspoon of vanilla, a few grains of salt and one square chocolate melted, and diluted with enough hot water to pour easily. Turn into buttered baking dish and bake about 45 minutes in a moderate oven. Serve with half a cup medium

GERMAN CAKE

One pound of flour, three quarters of a one pound of hour, three-quarters or pound of butter, six ounces of sugar, one egg, half a cup of rum. Bake in a piepan, pressing the cake until it is about one-quarter of an inch high. Before baking sprinkle sugar and ground cinnamon on top; after it is baked cut into squares while it is yet warm.

RICE CUSTARD

One quart of milk, three well-beaten eggs, four tablespoons sugar, one table-spoon butter, one cup boiled rice, a little salt, half the grated rind of a lemon. Boil the rice, drain and stir, while hot, into the milk. Beat the eggs well, rub butter and sugar to a cream with lemon peel and a little salt and stir into the warm milk. Mix well and bake in a buttered dish in a brisk oven. Eat warm with a little cream poured over it when served in saucer.

DOUGHNUTS

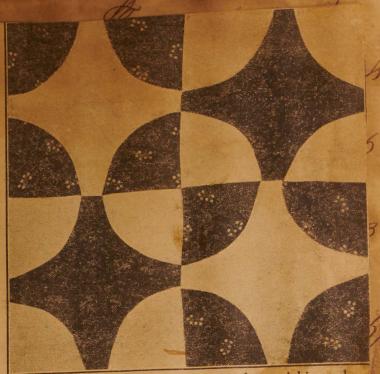
Put three cups of pastry flour, one cup of sugar, in a shallow pan. -Sift in one teaspoon salt, four teaspoons baking powder. Beat the yolks of two eggs, add one cup of milk, and stir into the dry ingredients; add a few gratings of nutmeg and one-fourth tempoon cinnamon. Mix well, turn out on-a board dredged with bread flour, roll out shape with a doughnut cutter, fry in deep fat.

MUTTON BATTER PUDDING

Two cups of milk, one large cup of flour, 2 eggs, neat squares of cold mut-ton freed from skin and fat, pepper and salt, some melted butter heated with to-mato catsup. Make a batter of the milk, eggs and flour. Day the meat in the melted butter, pepper and salt, butter a pudding dish, pour in a little of the batter, then add the meat soaked well in the butter; pour in the rest of the batter and bake one hour in a steady oven, and serve at once



The "Windmill" used alternately with solid color blocks



In the "Saving" block every scrap of material is used

mions boiled and chopped, and the bread crambs moistened with a little water, and the eggs well beaten; season with penper and salt, fry in butter or oil and serve with brown gravy. Summer for three or four per-

BROWN GRAVY

One onion, half a carrot and a turnip, a bunch of herbs, a bay leaf, one ounce of butter, one dessertspoonful of vinegar, a lump of sugar, spice and seasoning, a dessertspoonful of sauce, one pint of water, one tablespoonful of flour, chop the vegetables and fry them in butter till they are of a dark brown; add the flour and water and stir till it boils, then put in the herbs, vinegar, sugar, spice and seasoning. Let it simmer by the side of the fire for an hour. Strain it and add the sauce. If it is not dark enough it can be colored with burnt sugar or browning. Let the onions be fried with their skins, as they give a nice color. One hour to simmer.

APPLE FRUIT CAKE

One cup of butter, two of sugar, one of thilk, two eggs, teaspoonful soda, three and a half cups flour, two of raisins, three of dried apples soaked over night and then chopped fine and stewed two hours in two cups molasses; beat butter and sugar to a cream, add milk, in which dissolve soda, then the beaten eggs and flour, and lastly the raisins and apples well stirred in; pour in pan and bake hour and a half.

PLAIN MUFFINS

One egg well beaten, a tablespoonful of butter, one of sugar with a teaspoonful of salt, all beaten until very light, one cup of milk, three of sifted flour and three teaspoonfuls of baking powder. Drop on well greased patty pans and bake 20 minutes in a rather quick oven, or in muffin-rings.

BOILED TONGUE

One tongue, a bunch of savory herbs, water. In choosing a tongue, select one with a smooth skin, if fresh from the pickle soak two or three hours. Put the tongue in the stew pan with plenty of cold water and a bunch of savory herbs; let it gradually come to a boil, skim and simper gently until torder. skim and simmer gently until tender. Peel off the skin and garnish with Brussel sprouts. Boil a large unsmoked tongue three to three and one-half bours, small one two to two and a half,

SHARP SAUCE

A wine glass of salad oil, a tablespoonful of vinegar, three mushrooms, a scrap of garlic, one tomato, one onion, one ounce of flour, sweet herbs, pepper, salt, nutmeg, three-fourths pint of water. Put into a sauce pan the oil, tomato, onion, the mushrooms and garlic, all finely chopped. After about ten minutes add the flour, then the water, for which a weak stock makes a good substitute (tongue liquor), and stir until the stock boils. Put in the vinegar and the herbs, simmer for a few minutes, then strain and serve. Time, a half hour.

PICKLED BEETS

Boil two beets in boiling salted water until soft. Drain, cover with cold water and peel. Then out in thin slices and cover with vinegar, adding more salt if necessary.

Chocolate Loaf Cake

One-half cup butter, 11-2 cups sugar, 2 cups flour, 2 teaspoons of baking powder, cups flour, 2 teaspoons of baking powder, 1-4 teaspoon of salt, 4 eggs, 4 ounces of chocolate dissolved in 5 tablespoons boiling water, 1 teaspoon vanilla; mix flour, salt and baking powder; cream butter and sugar, add egg yolks, vanilla and dissolved chocolate, alternate the milk and flour, and beat hard, then add whipped whites, turn into buttered loaf pan lined with paper. Bake in moderate oven.

MISS MARIE SHANNON.

Water street, Florence.

Water street, Florence.

Roll Cake

If you like a change, try the following. It is not difficult if you do not bake too long—from eight to 12 minutes is enough in a good oven.

In a good oven.

Three eggs well beaten, add one cup sugar, pinch of salt, three tablespoons milk, one heaped cup flour, one teaspoon cream of tartar, one-half teaspoon soda, spoonful vanilla. Pour in large dripping pan and bake a light brown. Turn out on a wet cloth and spread quickly with for wet cloth and spread quickly with fig filling; then roll.

Filling—One-half pound figs cut in small pieces, one-half cup sugar, one cup water. Boil slowly until thoroughly cooked.

MRS. A. C. SMITH.

54 Brackenbury street, Malden.

Dessert

Irish Moss Blanc Mange

One cup moss nicely washed and soaked in water two hours, then remove moss from water and simmer in 1 quart milk about one hour. Then strain through a fine sieve and add flavoring if desired. Pour into moulds to harden and serve with sugar and cream.

MRS. H. H. ADAMS. Orange.

Fruit Trifle

Whites of 4 eggs beaten to a stiff froth, 2 tablespoonfuls each of sugar, currant jelly and raspberry jam. Eaten with sponge cakes.

LULU M. PADDLEFORD.

13 Laurel street, Whitman.

MONTHLY PRIZES FOR

COOKING RECIPES

A first prize of \$5, second prize of \$3, third prize of \$2, and five prizes of \$1 each will be paid each month for the best eight cooking recipes published on this page and in the daily Post.

Only one side of the paper should be written on, and names and addresses should be written plainly.

There is no limit to the number of recipes which may be sent in by one person. On each slip of paper the name and address of the sender should appear.

Address letters to "Cooking" Page Editor," Sunday Post.

Brussels Sprouts

One quart of these make an excellent salad; if boiled with a piece of ham or salt pork they are more tasty. Cut each little head in two, arrange in the centre of a dish with a border of finely chopped ham around them, next a border of sliced potatoes and if convenient a border of watercress or chicory. Send the salad dressing to the table in a sauce boat and you will have a delicious dish.

MRS. NELLIE MacDONALD.

92 Clinton place, Newton Centre.

A New Dish for Luncheon

An attractive way of serving chicken salad is to place it in a ring of ham jelly. Two cupfuls of the salad should be poured in the bole of the ring after the jelly is turned out on the platter. To make the dish attractive the jelly should make the dish attractive the jelly should rest on lettuce or watercress. To make the ham jelly, whip t-2 pint of thick cream until stiff, stir in a cupful of aspic jelly, cool, not set, and add a jar of potted he p. A few drops of fruit syrup will make the jelly pink.

MRS. O'CONNOR.

117 West 13th street, New York.

Pudding

Economical Family Pudding

Bruise with a wooden spoon through a colander 6 large or 12 middle-sized potatoes, beat 4 eggs, mix with a pint of good milk, stir in the potatoes, 6 ounces sugar and flavoring; butter a dish, bake half an hour. The recipe is simple and economical. Cold potatoes which may have been kept two or three days till a sufficient quantity is collected will answer quite well colander 6 large or 12 middle-sized potaswer quite well.

MISS FRANCES AREY.

1 Bond street, Malden.

Rice Pudding

Two heaping tablespoonfuls rice, pint of water, pint of milk, pinch salf; let boil until rice swells sufficiently; cream together 1 egg, teaspoonful butter, 1-2 cup sugar and grated rind of orange; stir into rice, let simmer 10 minutes (not boil), then set away to get cold.

ELIZABETH P. HERRING.

Berlin, N. H.

Chocolate Pudding

One egg, 1-2 cup sugar, 1 cup flour, 1 tablespoonful butter, 1 tea spoonful baking powder, 2 squares melted chocolate; steam 1 hour

Sauce for Same-Four tablespoonfuls powdered sugar, 2 tablespoonfuls butter; cream butter and sugar together, beat white of I egg and add all together and beat well.

ADA M. DYFR.

North Baldwin, Me.

Carrot Pudding

One cup grated carrot (raw), 1 oup grated potato (raw), 1 cup grated potato (raw), 1 cup suet chopped fine, 1 cup molasses, 11-2 cups bread crumbs, 11-2 cups flour, 1 teaspoonful soda, salt, 1 cup raisins, 1 cup currants, 2 eggs beaten very light; steam 4 hours. Will keep a week or more. I make it three or four days before using, then warm up. Serve with whipped cream.

MRS. A J. WEBSTER MRS. A. J. WEBSTER.

1018 Watten avenue, Campelle.

How to Use Cranberries

(BY CORNELIA C. BEDFORD.)

(BY CORNELIA C. BEDFORD.)

To make a rich sauce take a quart of washed berries, and add one cupful of cold water and one pint of granulated sugar. Cover and heat slowly to the boiling point. Boil very gently for 10 minutes, then turn immediately into a serving dish. The skins will be thoroughly tender. When a clear sauce is desired press first through a fine sieve. To make a firm jelly, boil a quart of berries with one cupful and a half of water until the skins burst. Press through a sieve and reheat. When at the boiling point add one pint of sugar and boil for 10 minutes, then turn quickly into wetted moulds. To modify the flavor of the berry either sauce or jelly may be made with equal parts of berries and tart apples the exact amount of sugar needed being determined by the acidity of the apples used. Another modification of the flavor is to stew and sift one quart of berries as for sauce, return to the fire and add one cupful of seeded raisins which have been steamed until plump and tender. Simmer together for 10 minutes. Prunes which have been soaked and simmered until soft can be used in place of raisins.

A delightful luncheon dessert which is easily prepared is a cranberry whip. For this take one pint of cranberry jelly after it is cold and firm, place it in a bowl and beat; with a stout beater until foamy all through. When quite light mix carefully with it the stiffly whipped white of an egg and heap in glasses. This should not stand longer than an hour before serving.

To make cranberry havarian cream have ready two-thirds of a cupful of smooth thick oranberry sauce which has been made very sweet. Soak one quarter of a package of granulated gelatine in four tablespoonfuls of cold water; when soft stand over not water until dissolved, then mix with one pint of very thick sweet cream. As the cream chills and shows signs of stiffening begin to beat and whip steadily until the cream is a solid froth; add the cranberry, a spoonful at a time. When the pink highly higher is quite thick turn into

begin to beat and whip steadily until the cream is a solid froth; add the cranberry, a spoonful at a time. When the pink mixture is quite thick turn into a wetted mould and set away until firm. This may be frozen by turning the mixture into a mould with a tightly fitting cover, binding the edges with a marrow strip of muslin dipped in melted lard and burying the mould in a mixture of equal parts of broken ice and coarse salt. That it may be frozen clear through it should stand for from three to four hours in the ice and salt before through it should stand for from three to four hours in the ice and salt before serving.

As a dessert for the children butter thick slices of stale bread and grease thoroughly a deep cartnen baking dish. Thin one quart of rich cranberry sauce with one cupful and a half of water and bring to the boiling point. Lay a slice of the bread in the dish and slowly pour over it as much of the sauce as it will absorb. Add another slice and more hot sauce and so proceed until all are used. Over the top put a light weight and set away until very cold. Turn out and serve with cream sugar.

The old fashioned cranberry pie was covered only with a light lattice of crust. The dish was covered with a sheet of pastry carefully fitted in and an extra rim of paste laid on. The cranberries and sugar were added and a spoonful of flour dredged over to thicken the juice, then the strips of pastry were laid over all and the pie carefully baked. Cranberry cannelons are made by cutting long strips of pastry an inch wide, wetting one edge and winding each strip round a wooden cannelon stick, then baking. When finished these long or any weak person.

MRS. ELIZABETH A. BLAKESLEE.

114 Ashland street, Malden.

Scraped Beef Sandwiches

Take a juicy piece of steak, lay it on a board and with the bowl of a large spoon scrape until only the tough fibres are left. As the meat is scraped off put in a dish and season with salt; spread on a thin slice of bread and lay another on it, pressing down carefully, cut in pieces an inch square and arrange daintily out of a spoonful produced in the dish and season with salt; spread on a thin slice of bread and lay another on it, pressing down carefully cut in pieces an inch square and arrange daintily on a pretty dish. Very highly recommended for building up a fever patient or any weak person.

MRS. ELIZABETH A. BLAKESLEE.

114 Ashland street, Malden.

Scraped Beef Sandwiches

Take a juicy piece of steak, lay it on a board and with the bowl of a large spoon scrape until only the tough fibres or are left. As the meat is scraped off put in a dish and season with salt; spread on a thin slice of brea

SCALLOPED CHE SE

Take three slices of bread well buttered, rst cutting off the brown outside crust. trate fine a quarter of a pound of any ind of good cheese; lay the bread in layers n a buttered baking dish, sprinkle over t the grated cheese and some salt and pepper to taste. Mix four well-heaten pepper to taste. Mix four well-beaten he bread and cheese. Bake it in a hot oven as you would cook a bread pud-This makes an ample dish for

Potato Doughnuts

Take five good-sized potatoes, beil and mash fine, add a piece of butter the size of an egg, 1 cup water, 2 cups sugar, 8 well-beaten eggs, 5 teaspoons of baking powder well sifted with 2 cups of flour and flour to roll. Fry in hot lard. Have ready a plate of sugar flavored with cinnamon and rell doughnuts in it.

MRS. H. P. TIBBETTS. 148 Corliss Hill, R. F. D., Haverhill.

Lemon Sauce

Two cups boiling water, 2 tablespoons cornstarch, 1-2 cup (or more if liked sweeter) sugar, 1-8 teaspoon salt, 2 tablespoons butter, 1 lemon (grated rind and juice). The stiffly beaten egg white makes a nice addition, but it's not at all necessary. Serve with plain boiled rice for dessert or with puddings. MRS. ELIZABETH A. BLAKESLEE.

MRS. M. QUACKENBUSH.

Fifteen Bright Ideas for the Needlewoman

Fifteen of them! Each one a fresh idea and run a double cord like that used for the sewing club or the busy worker at home, with an eye open for Christmas, 1911, and for intervening birthdays and "showers." Get to work and try them. No. 1 is a holder for lingerie ribbon. For this, fold up three inches of a piece of white moire, 12x9, and overseam the open sides. Make pockets by dividing the length in three parts and featherstitching in two of the places. Finally, edge the case with white cord. Then sew in the centre a strip of ribbon stitched down into divisions containing a pair of seissors and a bone bodkin. In the pockets place flat bolts of ribbon.

The Water

No. 2 is a safety-pin holder, made from two pieces of white linen, each 6x4 inches. Between this place two or three pinked leaves of cream-colored baby flannel. Buttonhole in scallops the edges of the linen and fasten the tops together by means of ribbon run through worked eyelets. Tie the pinholder together at the bottom with a ribbon bow. If desired, embroidery on the linen cover will add to the general effect.

No. 3 is a spoolholder. Cut 10 circles of cardboard, or rather five pairs, in graduated sizes, and cover them on both sides with silk. Old scraps will do. In the cenribbon through one circle. Make a knot outside the hole to keep the ribbon in place. Pass the free end through a spool of cotton or silk, and again through the hole in the opposite circle, then down the side to the next circle, through another spool and circle, and so on to the end. Begin at the top again with another piece of ribbon, working from the opposite side, but in the same manner. At the end tie

the ribbon into a fancy bow for hanging.

No. 4 is a hag for opera glasses; just a small one. Take two pieces of heavy silk, tapestry or brocade and line them with lighter silk. These pieces, cut to the proper size, are made coffin-shaped, the year do not mind the camparison. if you do not mind the comparison. They are joined together and the bag is edged with silk cord. Then sew

and run a double cord like that used in edging the bag through these. End the cord with tassels.

No. 5 a veil case, which can be made from a hemstitched centrepiece of lampmat about 12 inches square. Join to one end of this a piece of plain handkerchief linen, sewing up the sides.

Work on the wrong side and then turn Work on the wrong side and then turn inside out. Fold in half and tack together each of the upper corners. If you wish, you may embroider the word "Veils" on the linen.

No. 6 is a tiny bag for theatre use, but him specific to hold your handler.

No. 6 is a finy bag for theatre use, just big enough to hold your handker-chief, your powder puff and your carfare. It is made from a 12 by 4 strip of dresden ribbon. Double this and herringbone the sides together with silk the color of the flowers on the ribbon. Make a hem at the top wide enough to admit the ribbon drawstrings and featherstitch the foot of this hem. and featherstitch the foot of this hem. Finish off the white ribbon drawstrings

with tiny bows fastened into place.
No. 7 is a "porcupine pincushion," the foundation of which is four circles, each two inches in diameter, cut from corrugated cardboard. Cover these with silk in the same or in different shades, as you please; then get the narrowest size ribbon the same color and cover the edge with it; draw tight and flat and sew firmly where it is joined. To strip of ribbon attach all these strips to one big bow of wide ribbon. In each circle put pins of different colors or kinds, fastening them all around the edge.

No. 8 is a corset case, an easy way of keeping corsets always clean. The case is of white linen, 18 by 6 inches. The under side is cut a little longer than the upper, and is turned over in a flap, featherstitched and fastened by a button and buttonhole. On the upper side work the monogram of the owner

No. 9 is a glove box of dresden silk or cretonne. Cut three pieces of cardboard, each 12 by 5 inches, and cover them on both sides with the cretonne or silk. Of this fabric you will need also a piece 2 1-2 yards long and 9 inches wide. Use one of the pieces of cardboard for the bottom. Cut out the centre of the small bone rings in a row about a the bottom. Cut out the centre of the Ribbon is worked best fourth of the distance from the top second until there remains only a frame in both these cases.

1 1-2 inches wide all around. The extisilk is gathered to the outer edges these two pieces and two strips whalebone are sewed in either side testiffen the box. The top of the third piece of cardboard is covered with allover lace for a lid and the edge is finished off with silk cord.

No. 10 is a utility bag, made just like the glove box I have been describing. The cardboard pieces, however, are 9 by 9 instead of 12 by 5 inches.

No. 11 is a square workbox made of two other boxes, one 16 the other 11 inches square. The smaller box is placed within the larger diamondwise. For the lid use four triangular pieces of cardboard 8 inches on two sides and 11 inches along the base. Cover all this box, inside and out, with flowered dimity. A fat pincushion covered with the dimity should be fastened inside by a ribbon bow and the lids sewed over the four corner compartments in the

same way. No. 12 is a workbasket of wicker or raffia, the inside of which is lined with bright-colored satin, drawn into pockets along the sides. Two pincushions are inserted, one at each side, and across the lid are run two strips of ribbon featherstitched to hold needles, bodkins,

No. 13 is a sewing case made from brocade and lined with satin. Along the front and back sections run full, shirred pockets of satin drawn close by means of ribbons, and on each section fasten a pincushion and a needle case, respectively. The front section is 10 by 6 inches, the back 10 by 8, the sides

by 6 inches, the back 10 by 8, the sides 7 by 8. The pieces are joined by their lower edges and are tied at the top corners by means of satin bows.

No. 14 is a jabot case of ecru linen. It is made by covering with the linen a wooden glove box, such those sold for burnt woodwork, and lining it with the lines are storing of the sating Garaniums should be are padded satin. Geraniums should be embroidered on the linen in heavy floss.

No. 15 is a handkerchief box made in the same way, but embroidered instead with black-eyed susans or yellow daisies. Ribbon is worked best for the embroidery

TO REMOVE INK FROM CARPETS

How freshly spilled ink can be removed from carpets by wetting in milk. Take cotton batting and soak up all of the ink, being careful not to let it spread. Then take fresh cotton, wet in milk and sop it up carefully. Repeat the operation. Change the cotton and milk each time. After most of the ink has been taken up in this way, take fresh cotton and rub the spot. Continue till all disappears, then wash in clean warm water and a little soap. Rinse in clean water and rub till nearly dry. If the ink is dried on use starch and lemon juice. This is my own invention and I found it a success.

ANNA GRANDFULA. ANNA GRANDFULA. Holyoke, Mass.

CAMPHOR ICE

One ounce of lard, one ounce of spermaceti, one ounce of camphor, one ounce of almond oil, one-half cake of white, melt and turn into moulds.

MRS. D. E. CRAWFORD.

45 Leving street, Boston.

CEMENT FOR CHINA

One pound of best white glue, 1-2 pound dry white lead, 1 quart soft water, 1-2 pint of alcohol. Put three first articles pint of alcohol. Put three first attacks in a dish and put that dish in a pan of boiling water, let boil until dissolved, then add the alcohol and boil again until mixed. A little camphor should be added to preserve it. Will stand water.

MRS. E. ARLINGTON COBB.

67 Belcher street, Chicopee Falls.

VARIOUS USES FOR KEROSENE

Bath tubs, wash bowls, basins, etc., that are grimy and greasy can be cleaned quickly by going over first with a cloth wet with kerosene, then washed thoroughly with warm water and soap. In washing windows, lamp chimneys, mirrors, etc., add a little kerosene to clear warm water, and you will find they will wipe much easier and look bright and clean

and clean.

and clean.

After the dishes are washed and the sink is wiped up, take a small piece of old cloth soaked with kerosene and go over the sink and sink spout. It takes up all the grease and dirt and leaves the sink nice and clean. The cloth can be burned up. For this purpose make a little bag, and in it put all small pieces of rags to be used for wiping out the sink

In washing if a little kerosene is put into the boiler while boiling clothes, it will help make them nice and white.

by In making starch after you put the hot in water to the starch and it becomes clear eg let it boil a minute or two, then add a ablespoon of kerosene. The clothes will stick in ironing.

MISS LOUISE A. ERICKSON.

x 115, Lunenburg, Mass.

TO RENOVATE OLD BLACK RIBBON *

rinse in soap and water. Wash and rinse in soap and water. Take cold black tea and dissolve two teaspoonfuls of sugar. Dip the ribbon, thoroughly wring out, and press between two cloths on a smooth board. Be sure to draw your flat down the ribbon until dry. Your ribbon will look like new and retain its stiffness.

MRS. ARTHUR ADAMS.

Box 117, West Barrington, R. I. Wash and

RENOVATE PERSIAN LAMB

Persian lamb furs that have become worn or moth eaten can be made as good as new by filling in the bare places on the skin with French knots and short loops of glossy black worsted. The mended places cannot be detected in the strengest light. in the strongest light.

MRS. J. HOLLAND.

15 Charles street, Methuen.

FOR THE BATHROOM

If those who while taking a bath find it difficult to reach along the spinal column between the shoulder blades with the ordinary wash cloth or blades with the ordinary wash cloth or sponge will try this article it will prove a boon: Take a piece of good quality Turkish towelling, 8 inches wide and 23 inches long, fold lengthwise through the middle, and sew the two long sides together. Then baste a piece of braid 3-4 of an inch wide, and 23 inches long to each end and sew firmly all around on machine. on machine.

MRS. J. M. THOMPSON.

NAPHIN RING AND EGG | WETTING ASHES I HOLDER

Bit of Table Fixing Which Answers Double Purpose

The breakfast egg in its shell and just from the boiler is a rather hard thing to handle gracefully, and it has a faculty of holding its heat an aggravat-



ingly long period of time when the breakfaster is waiting for it to cool. The newest napkin holder is devised to help out on these occasions. It is made of a length of metal rolled up so that when the the ends come together, but without being joined. The egg to be operated is slipped into the open end of the ring and there it is held firmly while the shell is parted and the contents removed.

TEA STAINS ON CHINA

Ordinary tea marks on china may be readily dissolved by scrubbing with a soft brush dipped in salt water and vinegar.

MRS. THORNTON. 389 Lake avenue, Manchester, N. H.

CARRYING ORANGES ON TRAIN

When carrying oranges for a train or picnic luncheon, a good way is to remove the skin and seeds at home and carry the sections wrapped in waxed paper.

MRS CARL LARSON.

20 Wallmsett avenue, Waverly.

TO REMOVE STAINS

Perspiration stains should be removed by rubbing with soap and laying the garment in the hot sun.

Blood stains—Saturate with kerosene oil and let stand a few minutes, then wash in cold water.

Paint stains—Rub with turpentine or benzine, or, if very obstinate, they can be removed by touching them with chloroform.

Machine oil stains should be rubbed with soap and cold water. Hot water may make these stains permanent.

MRS. CARL LARSON.

20 Wachusett street, Worcester.

New Way to Seal Envelopes

Instead of using the tongue or a sponge, use a moderately heated iron and the ironing board. Twenty envelopes can be thus sealed in one minute. LUCY LEE. 33 Lexington avenue, Cambridge.

Monthly Prizes for Everyday Helps

For the most useful and practical everyday helps and household suggestions printed on this page, prizes will be awarded each month as follows:

One prize of \$5, one prize of \$3, one prize of \$2, and five of \$1 each. making eight prizes in all each month.

There is no limit to the number of helps and suggestions that contributors may send, but they should be on separate slips of paper, each slip having the full name and address of

WETTING ASHES IN FURNACE

To prevent fine ash dust floating about the basement and furnace room, bind a small piece of pipe to fit the shape of the ash box under the grate, and drill in it about 20 pin holes. Connect this to the city water supply baying a value placed city water supply, having a valve placed conveniently near the furnace. While shaking turn on the water, which sprays the falling ash/s and absolutely prevents any dust, either then or while they are being removed.

MISS GRACE HALLOCK.

68 Vine st., West Lynn.

TO PROTECT THE WALLS

When you want to keep a piece of furniture from defacing the wall or woodwork, and are not able to get the little rubber buttons or guards, take the fingers of an old kid glove, stuff hard with cotton to the size you need, fasten on the back of the article in question with tiny tacks at each end, and they will answer the purpose and are quite inconspicuous. the purpose and are quite inconspicuous.

SUPERIOR FRENCH BLUEING

One ounce of Prussian blue (powdered), one quart of soft water. Put in a bottle and shake it well for two or three days. After this do not shake it. If any of it settles to the bottom, fill the bottle after using the first water.

MISS. DELLA D. ROWE.
68 Linwood street, West Lynn.

THICK CREAM

The white of one egg in thin cream will whip up like thick cream.

MRS. E. J. DUSHUTTLE.

Newton, N. H.

A WASHDAY SHOWER FOR THE BRIDE-TO-BE

Suspend a clothes line in the parlor, after the manner of washday, and on it hang articles needed for daily domestic tasks.

Provide the lady with a "sure-enough" clothes basket, and instruct her to "take in the wash.'

There should be dish towels, dust cloths, kitchen aprons, ironing blankets, a clothes pin bag in which to collect the pins, and a frame on which to roll the line when she has taken it down. Very practical. EVA J. AMLAW. 6 Waterhouse street, Somerville.

CARE OF MILK

To prevent milk burning, rinse out saucepan with cold water.

MRS. J. WHEELER.

146 Wheeler avenue, Edgewood, R. I.

A FEW USES FOR KEROSENE

Get a mop handle and put some thick flannel into it, saturate thoroughly with kerosene, and wipe the painted borders of your floor with it, also your hard wood floors. They will look like new. I think twice a week often enough to go over them.

A little kerosene put into lukewarm water (no soap) is a fine way to wash windows, makes the glass shine and very

clear. It is also nice for mirrors.

Saturate a cloth and go over your ful niture; makes it look very nice.

A little on a cloth will clean the nickel

on your stove nicely.

MRS. CHARLES A. WEAVER.

257 Pleasant street, Worcester.

Waterproof Boots and Shoes

To make boots and shoes waterproof, use the following, applied warm with a brush: I pint boiled linseed oil, 1-2 pound fresh mutton suet, 6 ounces yellow because melt and mix well.

MARGARET NORTON. 77 Clayton street, Dorchester.

NECKWEAR FANCIES

Frill dainty necklaces onto a half-inch wide piece of tape, baste into the neck of sleeves of both of your waists. The lace cannot be torn when ripped out and can be more easily laundered.

MARGARET D. PLYMPTON,

566 Main street, Waltham.

TO PROTECT GLOVES

When the hands perspire, keep a roll of absorbent cotton on the dressing table; slip a little bit between the palm of the hand and the glove; it will absorb the perspiration. SYLVIA GRAY.

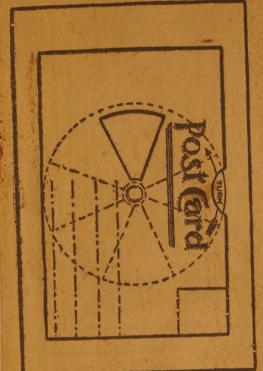
Be Am Smith Dr. Byds Bowon 2/2 a his Daughter 1.2 2



NOVEL POST CARD

Series of Discs Permits Display of Many Different Views

An ingenious post card that seems to An ingenious post card that seems to get around one or two of the postal regulations is that designed by an Oklahoma man and here shown. It can carry many different views, all of which can be seen in turn by turning the disks they are on. The disks are divided into eight segments with a view on each segment. There may be one or several and ment. There may be one or several and



they are pivoted on the back of the card with the views facing the card. In the card, to the left of the address lines, a section is cut out large enough to dissection is cut out large enough to dis-close one of the views on the disk be-hind and the latter is turned to bring all the pictures in sight. If there is more than one disk on the card, each of the inside disks has a segment cut out the same size as that in the card proper, so that the pictures on the cir-cles back of them can be seen. Of course cles back of them can be seen. Of course these disks can have only seven views. The card is cut out at the top so that the little cardboard wheels can be easily revolved and a strip of gummed paper enables the sender to paste the disks fast to prevent their being turned in transit.

COOKING OF VEGETABLES

Very few people know how to cook vegetables, so I will tell you how I cook mine. In cooking vegetables for soups always put them in cold water in order arways put them in cold water in order to draw the goodness out of the vegetables. When put in boiling water the outside is sealed by the heat and the goodness is kept in them. If vegetables are cut in small pieces more goodness is lost than if they are cooked whole. Cook cabbage and onions uncovered and there will be less odor. MAY RYAN. 139 Prospect street, North Adams.

HANDKERCHIEF CASE

Between two dainty paper napkins place some sheet wadding, sprinkle with sachet powder, any perfume; place other bas Bind edges with ribbon which will make napkin on the top, a pretty contrast with napkins. Turn corners to the centre so as to make a square, hold together three ends, leaving one open a handkerchiefs. Make a large bow of ribbon for the centre. You will find this a dainty little gift for Christ-BESSIE MIDDLEBROOK. 109 Highland avenue, Winchester.

CURE OF WARTS

To cure warts on the hands, rub a little castor oil on them after washing the hands. A little should also be put n at night. After a few applications the arts begin to dry up. To cure warts the face or forehead take a small ce of black silk cotton and tie very the warts will drop off and you will know it for they will go all at once.

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TO MAKE OWN AMMONIA

Buy 10 cents' worth lump ammonia and you will find you can make two quarts.

Dissolve in two quarts of warm water and then bottle it up when cold.

MRS. FRANK MAXWELL.

14 Crescent avenue, Pleasant Hills.

IN WASHING STOCKINGS

To keep baby's or hubby's wooler stockings from shrinking. First wash them in luke-warm water, adding to each quart 2 tablespoonfuls of pulverized borax, or make a good suds of white bo-rax soap. Rinse in water the same tem-perature, and dry in a warm room Stretch stockings on a stocking stretcher. How to make a stocking stretcher. Get a piece of pine board about six of seven inches wide, or as wide and long as the stocking, and about one-half inchethick. Lay your stocking flat side down and mark all around it. This will give you the shape of the stocking. Now whittle or have someone jigsaw the shape out for you, smooth and round off the edges, place two brass hooks in the top, hang on a cord or small line. One stretcher can be used for both stockings.

CARRIE A. DUCHEMIN. Stretch stockings on a stocking stretch

18 Page street, Revere.

BURNED FAT

One day as I was rendering some fat in the oven it caught fire. It made a terrible blaze when I opened the door and the smoke was stifling. I shut it quickly and tried to think what to do. I was afraid it would explode or burn things around the house. I tried to throw in some salt, but it did no good. Finally I ran out of doors with a coal hod and filled it with dirt and threw it in the oven, waited a second and took a long shovel and shovelled out the pan a long shovel and shovelled out the pan with fat and threw it out of doors. It

LACE WAIST

A very handsome lace waist may be made from a pair of net curtains, by using plain part for waist, the lace and insertion for trimming, at a small cost.

Merchants often have an odd pair that have become soiled from display that have become soiled from displ

MRS. CHESTER A. LITTLEFIELD.

65 Allen avenue, Lynn.

CLEANING OILCLOTHS

A dingy oilcloth may be brightened by washing it with clear water with a little borax dissolved into it; wipe it with a flannel cloth that you have dipped into milk and then wring as dry as possible.

MARTHA McMAHON.

201 Bradford street, Pittsfield.

DECORATIONS FOR BRIDE CAKE

After the cake is iced, take blanched almonds, curl them as you would celery. Care must be taken not to have them too

Split some quills almost an inch down into four or five strips. On the ends of these strips gently press the "curled almonds" and you have a spray of mock orange blossoms.

Use as many quills of these blossoms as desired and place in centre cake.

The weight of the blossom makes a drooping spray and graceful appearance.
It has been tried and given great satisfaction.

MRS. J. C. SWIFT.

West Barrington, R. I.

CURE FOR CAR SICKNESS

Here is a sure cure for car sickness: Take one sheet of writing paper large enough to cover both chest and stomach and put it on under the clothing next to the person. If one sheet is not large enough paste the edges of two or three together, for chest and stomach must be well covered. Wear the paper as long as you are travelling, and change it every day if your journey is a long one. MRS. HENRY E. FORSYTH.

P. O. Box 245, St. Stephen's, N. B.

HOW TO MEND LINEN 9 1 1 you auco

Lene Butford Tourth. Month Shepherd's Pie

Take 1 pound of hamburg steak, 1 onion chopped fine, 1 cup of water; season with salt and pepper; put in a deep dish and cook in the oven one hour; spread mashed potato over the top to form a crust and then put it back in the oven till the potato is browned.

MRS. WILLIAM F. WICKS.

133 Portland street, Haverhill.

Roast Pigeon

When clean and ready for roasting, fill When clean and ready for roasting, fill the bird with stuffing of bread crumbs, a spoonful of butter, a little salt and nutmeg, and three oysters to each bird (some prefer chopped apple). They must be well basted with melted butter, and require 30 minutes careful cooking.

MRS. ROSA SAWYER.

45 Main street, Newport, Vt.

Fried Apples

Do not peel the apples, slice not too thin and roll in flour, fry in deep fat. first on one side, then on the other, until they are well browned and cooked. A little salt sprinkled on them adds to the flavor. MRS. W. C. WEST. 11 Gilman terrace, Somerville.

Cornstarch Mould

One pint milk, 4 tablespoons cornstarch, 4 tablespoons sugar, 1-2 teaspoon flavoring or 2 tablespoons cocoa mixed with the cornstarch, sugar, speck salt. Scald

Cocoanut Meringue Pie

Melt 2 squares chocolate in double boiler, mix with 1-2 cup milk, 1 heaping teaspoonful of sugar and yolk of 1 egg; cook till thick, when cold add to batter. MRS. N. A. MACDONALD,

414 1-2 Main street, Cumberland Mills,

Icing for Chocolate Cake

White of 1 egg beaten stiff with pinch of cream of tarter, add pulverized sugar till right consistency, frost cake, cut in squares. MRS. N. A. MACDONALD, 414 1-2 Main street, Cumberland Mills,

Fairy Gingerbread

One-half cup butter, 1 cup brown sugar, z teaspoonfuls ginger, 1-2 cup milk, 17-8 cups bread flour; cream butter, add sugar gradually, then the milk very slowly; mix and sift the flour and ginger, com-bine mixtures, spread very thin with a knife on an inverted tin pan, bake in a moderate oven, turn frequently to insure even bake. Cut in squares while hot. MRS. N. A. MACDONALD.

4141-2 Main street, Cumberland Mills,

Clam Fritters

Two eggs, 2-3 cup milk, 12-3 cups flour, 2 teaspoons baking powder or 1 teaspoon soda, 2 teaspoons cream tariar; to this batter add 1 pint clams cleaned and chopped; mix thoroughly and drop by spoonfuls into lard same as you would fry doughnuts; when done drain on brown paper and sprinkle lightly with EDITH A. SCAMMAN. salt.

Old Orchard, Me.

Bedford Fourth Month 20 1800 TO GIVE MAGNESIA TO BURN A SHORT LAMP WICK USE FOR SCREW TOP BOTTLE.

If articles are properly folded they

underwear should be dampened very lightly. Tablecloths, napkins and all starched things must be made very damp. Fold each article smoothly, bringing the corners and selvages together evenly. Roll the starched articles in a piece of cloth; put the folded clothes in a basket

and cover with a cloth.

MRS. H. B. CROSBY.

225 Lexington street, East Boston.

TO KEEP BABY IN A HIGH CHAIR

sure method of preventing baby from falling from a high chair is to make two straps about two inches wide, using ticking, denim or any stout cloth. Sew one end of the shorter strap to the middle of the longer one. Now securely fasten one end of the longer one to the chair arm end of the longer one to the chair arm by sewing it around the arm just back of the tray. The other end is to be made with a button and buttonhole, so it can be buttoned tightly around the other arm, or unbuttoned to place baby in and out. Now tack the loose end of the short strap underneath the centre of the seat. Place baby in the chair with one leg each side of the centre strap. It is perfectly comfortable, baby cannot possibly fall through, and you can go about your work feeling he is safe.

MARY E. RUSSELL.

35 Bertram street, Neponset.

35 Bertram street, Neponset.

IN TAKING PANS FROM OVEN

In taking pans from the oven use a frog-a garden tool designed for weeding, a piece of metal shaped like a hand, with fingers bent townward, attached to a wooden handle. It is admirably adapted for a "catspaw." With it one can reach the pans and dishes in the back part of the oven and escape a possible burning the hand or wrist.

Fill the lamp with cold water and the oil will float on top. When the oil burns off put in more till wick is short enough to take out. The light will be just as good as all oil.

MISS VERA CLARK.

Summerside, P. E. I., care S. H. Clark.

DAMPENING AND FOLDING

CLOTHES

If articles are properly folded they

TO CLEAN COMBS

Spread a clean cloth in the clothes-basket; put articles of the same kind together. Spread the articles to be dampened, a piece at a time, on the table, sheets, pillow-cases, towels and plain underwear should be dampened very lightly. Tablecloths, napkins and all starched things must be made very damp.

The best way to clean combs is to by a California man. He has devised a take a pint of lukewarm water to which collapsible cot, which can be hung on take a pint of lukewarm water to which the back of the seat in front, and in the comb soak in this until all dirt is which the child can sleep in peace and the comb soak in this very easy and effective. Your combs can be kept clear with very little work.

MRS. GEORGE G. CASWELL.

236 Main street, Waterville, Me.

236 Main street, Waterville, Me.

A TIMELY SUGGESTION

Here is a recipe that my mother used when I was very sick and could bear no noise such as putting coal on the fire in the sick-room. Fill a good sized paper bag full of coal and lay it on the fire and the heat will burn up the bag and the coal will be on the fire without any noise. MRS. WILLIAM H. BURKE.

154 Sagamore avenue, Chelsea.

TO REMOVE SKINS FROM TOMATOES

Scrape the tomato thoroughly with the back of the knife blade, which will loosen the skin so that it will come off easily.

MRS. E. A. CUSHING. 15 Oak street, Fitchburg.

TO CLEAN COFFEE POT

The best way to give magnesia to children is to put it on top of a little milk and let it fall through. In this way it becomes quite smooth and well mixed, the usual dose of carbonate of magnesia for a child being a teaspoonful. ELLEN FOX.

103 Crary street, Providence, R. I.

INFANT'S TRAVELING COT

Can be Hung Over Back of Car Seat in Railroad Train

The problem of what to do with baby on a long railroad ride has been solved



Hard wood ashes boiled in a statue coffee pot or tea pot will remove all stains, and when cleansed in warm soal and water the dishes will look like new no not put your hands in the solution of ashes, as it makes a strong lye, which injures the skin on the hands.

MRS. JOHN J. MURPHY.

South Paris, Me.

TO REMOVE WHITE, SPOTS

FROM FURNITURE

Dip a cloth in hot water, nearly to boiling point. Place over spot, remove quickly and rub over spot with a dry cloth Repeat if spot is not removed. Alcoho or camphor quickly applied may be used MARCHEDITE ALLEN

STEAMED CABBAGE.

has Take a sound, solid cabbage, with a large knife shave it very fine. Put it in a saucepan, pour in half a teacup of water, or just enough to keep it from burning. Cover it very tightly, so as to confine the steam, watch it closely and add a little water now and then, until it begins to be tender. Then put into it a large tablespoon of butter, salt and pepper to taste, dish it hot; if you prefer to give it a tart taste, just before taking from the fire add a third of a cup of good vinegar.

LEMON PIE FILLING

One cup sugar, three eggs, little over 11-2 cups milk, piece of butter larger than a walnut, 1 teaspoon of cornstarch, 1 large or 11-2 small lemon rinds grated, squeeze juice. Beat egg, add sugar, beat again cornstarch and milk, and add lemon juice just before milk, and add lemon juice just before putting in oven. Bake with under crust only. Meringue on top. -- delicious fill-

OYSTER OMELET

Parboil a dozen oysters in their own liquor; skim them out and let cool, add them to the beaten eggs either whole or minced. Cook the same as plain omelet. Thicken the liquid with the butter rolled in flour. Season with salt, cayenne pepper and a teaspoon of chopped parsley. Chop up the cysters and add to the sauce. Put a few spoonfuls in the centre of the omelet before folding. When it is dished, pour the remainder of the

DRAWN BUTTER SAUCE

Melt two tablespoons butter, add three tablespoons flour, and gradually one and one-half cups hot water. Stir until thickened, boil two minutes and add one tablespoon more of butter. Season with salt

Cake

Harlequin Cake

One cup butter, 2 cups sugar, 3 egg yolks, 1 cup milk, 3 cups pastry flour, 1 teaspoon cream of tartar, 1-2 teaspoon soda, whites of 3 eggs; mix in order given, then divide the dough into 4 equal parts; have 2 the color of dough. To part add 2 squares of unsweetened chocollate. To 1 part add 2 teaspoons strawberry extract. Bake in layer cake tins. Lay first a light, then chocolate, then light, then strawberry. Lemon filling, chocolate frosting.

Lemon Filling-One egg, 1 cup water, juice of 1 lemon; pour this slowly on 1 cup sugar in which has been mixed 2 tablespoons of flour; cook until smooth in double boiler. MRS. H. H. ADAMS.

Orange.

Fruit Cake

Cream together 1 cup pork fry drippings, 2 cups brown sugar, add 2 cups cold apple sauce, 1 teaspoonful cinnamon, 1 teaspoon cloves, 1 teaspoon allspice; in 3 cups flour put 2 teaspoons dry soda, 1 teaspoon baking powder, 1 box raisins, 1-2 box currants, 1 pound English walnuts.

MRS. C. A. ARMSTRONG.
27 Pleasant street, New Bedford.

Swiss Cakes

Two eggs well beaten, a little salt and as much flour as they win take up. Roll very thin, cut in diamonds and drop in piping hot lard. Sprinkle either with salt for salad accompaniment or with sugar if used for cake.

MISS E. M. MERRITT.

192 Austin street, Newtonville. .. u www

A Few Dont's for Daughters

Don't forget mother gets tired. Help her, even if it does take time from pleas-

Don't make work for her. Pick up your things. Remember if you throw them down, someone has to pick them

Don't give her cause to worry. She

has trouble enough.

Don't forget mother knows the way's of the world, better than you do. She has been here a few years longer than

When she is old, don't abuse her. You will be old yourself some day.

Don't lose your temper, when she gives you good advice.

MRS. J. Y. HARRIS.

678 Columbia road, Dorchester.

Straws for Feeding the Sick

Straws may be used to give liquid food to sick people whenever there is no glass feeding tube at hand. They will be feeding tube at hand. They will be found a great help, especially in severe illness where the patient cannot be moved. A bundle of straws, such as are used at soda fountains may be bought for a small price. Glass tubes are easily broken and are not readily replaced.

MRS. F. B. FINN.

64 Lafayette street, St. Johnsbury, Vt.

TO REMOVE VASELINE

To remove vaseline from towels and clothing soak in kerosene or alcohol be-fore washing. MARGARET NORTON. 77 Clayton street, Dorchester.

AN ICE CHEST SUGGESTION

To prevent a dish from slipping when placed on the ice, put a newspaper under the dish. MRS. DEXTER EWELL. Box 72, Eastondale, Mass.

MOULD ON PRESERVES

Mould can be kept from the top of preserves by putting a few drops of glycerine around the edges of the jar

before screwing on the cover.

MRS. CLARA HESSE.

145 La Grange street, W. Roxbury.

CARE OF TEETH

The best care anyone can take of their The best care anyone can take of their teeth is to procure a bottle of camphenol and prepare according to directions on the bottle. Just before retiring give the teeth and mouth a thorough cleansing and brushing. It arrests taker and destroys germs caused by the dod lodging between the teeth. It list acts as a deodorizer and leaves the mouth sweet and clean.

MRS. MARIA WOOD.

Box 532. Aver. Box 532, Ayer.

AFTER THE POULTICE

If the flesh is rubbed with camphorated oil there is little danger of taking told.

MISS J. S. BROOKS. 4 Trades Lane, Nantucket.

VERY ROUGH ON RATS

Soak newspapers and knead them into a pulp. Dip the pulp into oxalic acid and stuff the rate holes with this. They will soon leave in disgust with sore toes and noses.

MRS. F. B. FLINN.

64 Lafayette street, St. Johnbury, Vt. Cand noses. 64 Lafaye

TO REMOVE TEA STAINS

Stretch the stained portion over a bowl and pour boiling wate, through it. If the stains resist this treatment, rub well with glycerine, let stand five minutes and wash well with soap and water.

EMMA H. DUNCAN.

584 School street, Lowell, Mass.

ECONOMY IN LAMP WICKS

Every one knows how quickly the large round lamp wicks become too short to reach the oil unless lamps are full. The following method will be found very practical: Remove the short wick from burner, and with a coarse needle, threaded with heavy woolen yard, draw the threads through the oil end of the wick as closely as possible, like a double fringe, leaving the threads about three inches long. The yarn will absorb the oil as readily as the wick. You will be able to use your wicks twice as long.

FOR SQUEAKING BEDS

If the bed slats rattle or squeak, tr; placing under each one a teaspoonful of table salt and the annoyance will vanish.

LUCY LEE. 33 Lexington avenue, Cambridge.

SICK ROOMS

Common piece of white string hung anywhere in sick room, when lighted makes cheap and excellent disinfectant. MRS. OTTO JASSOY. 23 Browning avenue, Dor., suite 2.

A FIRE KINDLER

Melt together three pounds resin and a quarter of tar, and stir in as much saw-dust and pulverized charcoal as possible, spread the mass on a board to cool, and break into lumps the size of a walnut. Light one with a match, and it burns for some time with a strong blaze.

JOSEPHINE CARNEY. 36 Byron street, Bradford.

TO KEEP MILK SWEET

Put into a panful a spoonful of grated horse radish and it will keep it sweet for days. MARTHA M. M'MAHON. 201 Bradford street, Pittsfield.

TO PRESERVE STEEL PENS

Steel pens are destroyed by the acid in the ink. Put in the ink some little nails or old steel pens and the acid will exhaust itself on them, and the pens in use will not corrode.

MRS. B. CONSTANTINE.

Newton street, Weston.

WHEN PLASTERING GETS LOOSE

In pantry or on kitchen walls behind the range, paste on table offcloth or above the sink. Being easily wiped off it saves much scouring. Can also be pasted on cupboard shelves.

MRS. MANTIE SKILLINGS.

Ripley, Me.

BARREL HANDLES

Use two old shovel handles, cutting them to the proper length, and trim on an angle. Fasten these on opposite's sides, fastening each very securely with screws. This is a handy way to move a barrel. If a top to the barrel is desired, fasten a large thread spool in the centre with a screw. Any barrel containing water or other liquid should be kept covered.

64 Lafayette street St. Labashury. 64 Lafayette street St. Johnsbury, V

USES OF THE SCRUB BRUSH

I find that I cannot conveniently get along without the small five cent scrubbing brush in the kitchen. It is unequalled for cleaning an iron sink, if plenty of hot water and soap is used, and for scrubbing the moldings of door panels and base boards. It is also useful in the laundry for neckbands and waistbands, or any garment that is much soiled. Spread the soiled portion on the washboard, soap well, and apply the washboard, soap well, and apply the brush. It saves wearing the garment as well as the hands, as it requires less rubbing. If you wish to remove the paint from an old piece of furniture, apply the brush vigorously, using plenty of strong soap and hot water. It softens the paint, rendering the scraping process less laborious. Repeat as often as necessary.

MRS. CARRIE DANFORTH. Castine, Me.

ELDERBERRY JUICE

spoonful of elderberry juice will often stop severe coughing and insure a good night's rest.

MRS. J. A. KELLY.

29 Quincy street, Roxbury.

TO EXTERMINATE RATS

To rid a house, barn or other building of rats, put chloride of lime around plentifully and you will have no more rats; the lime burns their feet. It should, however, never be put where there are foods of any kind, as food absorbs the smell of lime.

MRS. A. M. STEARNS. R. F. D. 1, Box 10, West Canzan, N. H.

REFLECTED SEARCHLIGHT

For Removing Cinders From Eye

A handy and soft instrument is a common glove hook with a looped end. Particles of dirt that may be seen by turning the eyelid back can be removed with the looped end of the hook. When the cinder is under the upper eyelid and so far back that it cannot be seen, though most painfully felt, the end of the glove hook can be inserted under the eyelid and gently worked around with eyelid and gently worked around with-out causing the slightest pain until the offending substance is removed. Be sure to sterilize the instrument first.

MRS. MANTIE SKILLINGS.

Ripley, Me.

HOW TO CLEAN VINEGAR CRUET

Shake crushed eggshells and little water vigorously in the cruet and it will remove the cloudy look, which the cruet often has.

ELVA H. WESTGATE.

181 Tremont street, Taunton.

TO SET COLORS

To set delicate colors in embroidered handkerchiefs, soak them ten minutes previous to washing in a pail of tepid water in which a dessert-spoonful of turpentine has been well stirred.

MRS. J. A. KILEY.

29 Quincy street, Roxbury.

KITCHEN CONVENIENCES

A low stand such as is used for irons or for standing tea or coffee pots on may be kept near the oven and will be found useful to place under a cake or pudding that is baking too quickly on

have hubby make a small closet from a box. Put shelves in it. Place near the stove. Keep salt, pepper and spices in it. See how many steps it will save instead of going to the other end of the kitchen for them.

A great convenience when it can be arranged is to have a slielf at the head of cellar stairs, where can be kept those things which belong to celtar and are in constant use. Many steps can be saved.

MRS. O. M. STEARNS.

R. F. D., No. 1, Box 10, West Canaan, N. H.

Kezar Falls, Me.

GAS HINT

Here is a hint to some one using gas. If you wish to bake notatoes, take a cover from your other stove, put potatoes on this and turn a deep agate dish lover them, this saves gas and they bake very nice; do not turn gas too high.

MRS. C. A. JOHNSON.

84 Spaulding street, Nashua, N. H.

in. MRS. L. H. MASON.

TREATMENT OF CHAMOIS

The secret of keeping chamois skin and chamois gloves soft and supple is to hang them up while still soaped.

MARTHA M'MAHON.

201 Bradford street, Pittsfield.

TO MAKE HARD SOAP

Mixture No. 1—Two cans potash, 1-4 lb. powdered borax, sal soda size of an egg. Put the above ingredients with two quarts cold water in an earthen jar over night, stir until dissolved. Use a stick when stirring.

Mixture No. 2-Four quarts melted and strained grease (not too hot), put into earthen jar and add 1-3 cup liquid ammonia. Pour mixture No. 1 into the grease, stirring as you add the same gradually. Stir till as thick as honey, add 1-2 ounce of oil of sassafras. Pour into shallow cloth lined wooden boxes. Let stand about eight hours and cut into the colors. CARRIE A. KNAPP.

24 Crystal street, Worcester.

SURPRISE NUTS

Take some large English walnuts, split and remove the kernels, placing inside nuts some small trinkets of value. Glue narrow ribbon to one end, fasten together both halves with the same. Heap hem in a bowl with other nuts, having one gift nut for each guest.

MRS. M. GLEASON.

Park street, Palmer.

302 N D / Bedford 1 mo 24 180

Left Over Dampened Clothes

Ciotnes that have been dampened down for ironing and can't be finished, If put in lower part of refrigerator can be left there for days without mildew and still be ready for ironing.

MRS. OTTO JASSOY.

25 Browning avenue, Dorchester.

TO CURE A FELON

Take a fresh egg and crack the shell at the large end. Make a hole just large enough to admit the thumb or finger, whichever it may be, and force it into the egg as far as possible without rupturing the shell. Wipe off the egg which runs out and bind a handkerchief or soft cloth around the finger or thumb, leaving the egg on over night. This will generally cure in one application, but if not make another application.

MISS GRACE HALLOCK.

68 Vine street, West Lynn.

68 Vine street, West Lynn.

TO BRIGHTEN MATTING

Take a pint of salt dissolved in onehalf pail of water, wash the matting twice during the summer with this and dry quickly with a soft cloth. ELVA F. WESTGATE.

181 Tremont street, Taunton.

RUSTY SHEARS

A good pair of shears carelessly left out of doors for some time seemed hope-lessly rusty until they were scoured with salt moistened in scalding vinegar, soaked for a day in kerosene oil, then dried sharpened and vigorously rubbed with flannel cloth dipped in sweet oil. The result was that they were restored

to their original use and brightness, MRS. CARL LARSON. 20 Wachusett street, Worcester.

To Iron a Tailored Shirt Waist

Iron the collarband first on the right side, then on the wrong, till perfectly dry. Next turn the waist inside out and lay it on the board with the back down, the right side will be up. Begin to iron between shoulders to collar, across back to sleeves, around neck, across shoulderseams toward fronts to about the same depth as across back. This gives a bulge to the front of shoulders. Then turn the waist around and iron the remainder of fronts. Turn again and iron remainder of back and under arms. Finally fron a cuff and up on sleeve-opening until almost dry, then turn the sleeve right side out, finish cuff and iron sleeve. If these directions are followed the waist will be right side out when last sleeve is turned and will not be wrinkled.

MRS. LUCY LEE.

28 Lexington avenue, Cambridge.

A RUSTY NAIL

- Bathe the foot and place in a pan with enough common coal oil poured in to cover the affected part and allow it to remain in the oil for 30 minutes. The pain will be allayed to return no more.

MRS. F. B. FLINN. 64 Lafayette street, St. Johnsbury, Vt.

FOR CHILBLAINS

For those dreadful chilblains just try kerosene. Apply two nights and then not again until they bother.

MRS. C. A. JOHNSON.

34 Spalding street, Nashua, N. H.

BRUISES

For bad bruises bathe with a solution of tincture of arnica, using two teaspoons water, or, if this cannot be easily obtained, use one part vinegar to three parts water.

MRS. CLARA HESS. 145 South Grange street, West Roxbury.

New Stair Carpet Out of Old One

A novel way to make a new stair carpet out of an old one is to get some worn-out body brussels carpet, rip the seams and on the back of the strips make a small stencil border in brown. It makes a handsome and inexpensive stair carpet. The back of the body brussels was a light tan, so the combina tion was very pretty

HANDY POCKETS

If pockets are put on the under side of aprons, near the right hand edge they will be found just as convenient for use, yet will not catch on door knobs and get torn.

LUCY LEE.

33 Lexington avenue, Cambridge.

To Take Spots From Wash Goods

Rub them with the volk of an egg before washing.

MARTHA McMAHON. 201 Bradford street, Pittsfield.

Richmond, Me.

PRESERVING PICKLES

Pickles are kept sweet by laying :

your dressing table, and slip a little bi of it between the palm of your hand and

37 Union street, Lynn.

piece may be used for each window. It a screweye in each head, they may hung on a hook by the window and always ready for service.

MRS. H. B. CROSBY 225 Lexington street, East Boston.

A SWEDISH CUSTOM

Will be a delightful change to th hostess who serves afternoon tea. Sub stitute waffles and coffee. The waffle are cut in quarters, kept hot and duste with fine sugar. If properly made the with fine sugar. If property made the are as convenient for gloved hands to manage as any wafer. A waffle with out syrup will be found as light and digestible as an ordinary tea-cake.

SYLVIA GRAY.

The Lowell, Cambridge.

TO CLEAN A KITCHEN RANGE

To clean deposit from underside of your kitchen range covers, and oven top place few pieces of scrap zinc on ho fire. When the notal is consumed you will find little trace of the black chinging to the country of the black chinging to the country of the contract of the black chinging to the country of the substance which collects according to different fuels used in your stove.

MRS. FRANCIS G. BRYANT.

1133 North Main street, Montello.

To WASH FLOOR

For washing a floor done with any of the floor finishes there is nothing more satisfactory than skim milk and water, at blood heat. Use two quarts milk to four of water. The cloth should be wrung out nearly dry and the floor wiped rather than washed. This method will tend to preserve the gloss. West Brookline.

LUCY W. JONES.

TO SCRUB A FLOOR EASILY

TO KEEP FABRICS WHITE

or silk evening gowns, choice lace or crepe shawls becoming yellow when packed away, sprinkle bits of white wax freely among the folds.

Old Fashioned Flour Pancakes

fuls sugar, 3 tablespoonfuls flows, 2 eggs and 12/18/.
I teaspoonful soda, a little number. Drop
from a spoon into bot fat like dough auts; they come out all shapes. Should
be eaten bot MRS. J. E. KIMETLIA ne-half pint milk, sweet, 3 tablespoon-

Dessert

Prune Jelly

Steam a few prunes until they are soft Then take out stones and put them into Substitute for Cream of Tartar a wet mould. Turn over them a jelly If one falls short of cream of tarta made of a cupful of sherry, a table-If one falls short of cream of tarta spoonful of lemon juice, the juice of 2 when cooking, a tablespoon of vinegar to canges and 1-2 ounce of gelatine soaked in 1-2 cupful cold water and dissolved in stead.

MRS. H. HINKLEY. 1-2 cupful boiling water. Serve with

whipped cream sweetened to taste.

MRS. W. J. COGSWELL.

102 Greenbrier street, Dorchester.

Mock Maple Frosting

little dry mustard on the top of the One cup brown sugar, 1-2 cup white pickle jar.

ELLEN FOX. sugar, 1-4 cup boiling water. Boil until it threads, then remove from stove and pour slowly into a bowl in which is the TO PROTECT GLOVES

white of 1 egg beaten to a stiff froth.

Beat until it is thick enough to spread,

spire, keep a roll of absorbent cotton or 102 Greenbrier street, Dorchester.

Frozen Cranberries

the glove. The cotton will absorb the Four cups cranberries, 21-2 cups of perspiration. MRS. W. A. KEITH. sugar, 11-2 cups boiling water; pick 1 Carlton street, South Peabody.

DOOR BUMPERS

Door bumpers screwed to an ordinary during the cooking, rule through a sieve, eool, and pour into one-pound baking dining chair will raise it to the proper height for the child that has outgrown its high chair. The bumpers may be stained to match the finish of the chair.

MRS. J. N. KERIG

CARE OF SOAP

From Rattling

If clothespins are split in two, on strong odor.

WES MA TILDSLEY

MRS. M. A. TILDSLEY. 250 Gold street, South Boston.

GRATING MACHINE

Material to Be Ground Placed in Hopper and Lid Closed

A grater for grinding large quantities of various materials, as converting bread into bread crumbs, for instance, has been invented by a Louisiana wo-



man. A casing with a hinged sectional lid acts as a sort of hopper, and its ends Clamp an ordinary scrubbing brush into a mop handle and you will have something for scrubbing floors and porches which will be far superior to the usual broom.

MRS. B. CONSTANTINE.

MRS. B. CONSTANTINE.

Newton street, Weston.

MRS. B. CONSTANTINE.

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Torm bearings on which a cylindrical grater revolves. The material to be ground is placed in the hopper and the handle of the cylinder turned. The grated material drops out through a slot in the bottom of the hopper that the stuff in the original shape. The lid of the casing can be folded over close. of the casing can be folded over close to the grater, or can be extended along the top of the whole implement to re-To prevent white fabrics, such as tulle tain the articles in it. Without such a repe shawls becoming yellow when per out at the top while it was goinding that in the bottom. The pressure on the material as it becomes wedged between cylinders and casing wall is what pro-

HOT WATER

The best medical preparation in the world is plain hot water. Drink a glass of it every night if you want a good digestion, a good sleep and a clear complexion. Put a bag of it to your feet when you have a cold, to your back when you have a back ache, and at the nape of your neck when you have a headache or feel sleepless. Soak the feet in it when they are tired. Soak the hands in it before manicuring.

MRS. FRANK B. HOGAN,

Harwich.

FOR THE CLOSET

For a closet which has only a portiere to close it, I have an idea for more tightly closing it while sweeping the room, which I think is original with me as I have never seen it in print. Fit a window shade roller to the frame work over the door on the inside of the closet, then tack any window shade material over the door on the inside of the closet, then tack any window shade material opaque holland preferred; to the roller, having it wide enough to cover the frame of the door at the sides. Make a hem in the bottom, in which to put a stick, as you would for a window. This inside curtain should be long enough to reach the floor of course, and when not reach the floor, of course, and when not in use, can be rolled up and entirely out

of sight in the room.

MRS. ANNIE L. SWAN.

695 High street, Bath, Me.

PRESERVING

Utilize glass preserving have been cracked and cannot be used for canning, to keep small articles, as nails, screws, picture knobs, hooks, odds and ends of all sorts in. By rolling the jar over and over you can easily see any object, without touching them.

MRS. C. A. CARLETON.

170 Cumberland street, Cumberland

Mills, Me.

GREASELESS COLD CREAM

Glycerine, one ounce; potassium carbonate, 30 grains; stearic acid, one ounce; water, five ounces; boric acid, 20 grains.

MRS. M. GLEASON.

Park street, Palmer, Mass.

GOOD THINGS TO KNOW

The juice left over from canned peaches makes a delicious flavoring for ice cream, using about 3-4 of a cupful

When two kinds of filled cake are wanted bake four layers, cut each one in half, fill four halves with one filling and the other four halves with an trick w LUCY LEE. other kind.

33 Lexington avenue, Cambridge.

BABIES' STOCKINGS

To make baby's cashmere stockings last longer, after shrinking, cut off silk tips from heel and toe of stocking, then stretch stocking over darning ball, and darn a new heel and toe with white shelland floss. I found this has saved me boving new ones for awhile longer.

MRS. LUCKETIA R. MULDER.
2549 Centre street, W. Roxbury.

TO PREVENT FRUIT JARS FROM BREAKING

Place a net cloth under the jars to be filled with hot fruit. I find this plan better than any other to prevent crack-

TO STOP NOSE BLEED.

Place a spoon or cloth wrung out of cold water on the back of the neck. If bleeding continues use a small piece of absorbent cotton in the nose. But the spoon or cold cloth on the back of neck should stop the flow of blood. MRS. DOGGETT.

Mattapan.

BETTER THAN A HOT WATER BAG

NOVEL DISH PAN

Keeps Dishes and Cutlery Separate and Standing Upright

A dish pan that serves the double purpose of a receptacle in which to wash dishes and one in which to keep them has been designed by a California woman. In the bottom of the pan, in the centre, is a ring-like abutment, Along one side are top and bottom curved bends in which knives, forks and spoons



can be stood upright and kept separate from the other contents of the pan. With the ring in the centre dishes are stood up around the sides, which makes them easier to wash and does away with the necessity of the washer having her hands always immersed in the hot, soapy water. Furthermore, the inven-tion takes the place of a cupboard in families where only a few dishes ard used, as these can be kept in the pan when it is not otherwise in use. Another advantage of having the dishes stand upright in the wash pan is that they drain better. In fact, one can be used for a drain pan alone. them easier to wash and does away with for a drain pan alone.

TO WASH MIRRORS

Rub over with chamois skin wrung out of warm water, then wipe with a piece of dry chamois skin. This method saves much strength.

MARGUERITE ALLEN.

South Yarmouth.

TO FOLD SKIRTS IN PACKING

Instead of spending time to baste the plaits when packing dress skirts, to keep them smooth, just fasten the plaits at the bottom with paper clips. You will find when you come to unpack that every plait is in place and the skirts will need no pressing

need no pressing.

MRS. H. B. CROSBY.

225 Lexington street, East, Boston.

USES FOR SODA

Nothing is better to brighten tin dishes than to scour them with equal parts of

soda and cornstarch.

A very little soda put into all vegetables while cooking makes them tender and easier to digest. Put a little soda into the kettle when you are boiling meat as it will make the meat tender. Add soda to the water in which you boil onions and they will never hurt anyone who eats them. If the milk you mix your raised bread with has become soured put in soda to sweeten it before scalding it. Nothing is better than a teaspoonful in the bath and to clean artificial teeth. For canker rinse the mouth soda and cornstarch. teaspoonful in the bath and to clean artificial teeth. For canker rinse the mouth with a solution composed of one level teaspoonful of soda and a cup of warm water. An obstinate case of sore mouth may be cured by a mixture of equal parts of soda and powdered rhubarb root (which may be hought at any drug store) one teaspoon bought at any drug store), one teaspoon of each in a cup of water used to rinse the mouth frequently. MRS. JOHN J. MURPHY.

MAKING STOCKINGS FOR LITTLE

Make a bag the required size out of flannel and fill with clean, dry white inclose it in another sack made of soft venient, and you will find it will held bag.

MRS. W. W. JACOBS.

A good way to make stockings for little ones. Take big ones that have been passed over and shape them, then put in new feet from the pieces left from the cutting, and you have a pair for onlidren without cost, and they last a long time and are a time saver, as they can be put in the bag bag when they come to darning, saving washing to well as mending. MRS. J. C. MOLETON.

Berwick, Me.

HANDY PLACE FOR CLOTHES-3 PINS

Take a piece of print 1-2 a yard long and stitch a piece a quarter of a yard long to the front of it: then put it into a binding to button or tie around you just like any common apron. This makes a handy place for your clothes pins when hanging out or taking in the clothes; you hanging out or taking in the clothes; you do not have to keep stooping over for clothes pins. This kind of an apron is handy when you are sewing, as you have a place for your thread, scissors and thimble and when you get up in a hurry you do not have to stoop to pick up your things.

MRS. ERNEST NOYES. things. MRS. ERNEST N 22 Sixth street, Auburn Maine.

USE FOR OLD STOCKINGS

A dry mop can be easily made from old stockings. Cut off feet, slash legs lengthwise twice within six inches of the top, tie firmly to broom handle, and you

will have an excellent dry mop.

MRS. E. S. CUMMINGS.

9 Cummings avenue, Concord, N. H.

USE FOR BUTTER PAPER

Butter paper is fine for drawing, and for children who enjoy it. A small roll with a new pencil makes a pleasing gift for the Christmas stocking.

MRS. H. HINKLEY.

Richmond, Me.

IN WASHING PINK COTTON GOODS

When washing pink cotton goods the color may be made fast by using "red" instead of bluing.

Boil a piece of "Turkey Red" in a pint

of water; bottle the red-stained water and use it like liquid blue, experimenting with it a little at a time until the right tint is secured. MRS. H. B. CROSBY. 225 Lexington street, East Boston.

TO PREVENT WRINKLES.

To keep creases from coming in cheeks always rub upward when washing and drying the face. Also rub the cheeks upward with tips of fingers (where creases form) several times a day. This will help to fill up creases if they have already formed, although it may take some time, if creases are very deep.

ISABELLE SCHINDLER.

97 Morton street, Newton Centre.

97 Morton street, Newton Centre.

FOR DRESSING CHILDREN

If mothers will sew a piece of tape on the bottom of each drawer leg, to pass under the instep in the same way as the strap on leggings, they will find that even a 3-year-old can pull on his own stockings, and the drawers will remain smoothly in place.

I also mark the front band of drawers and trousers with red or black thread. Time is valuable in the morning, but now I am not interrupted with requests to "please put on my stockings" and "tell me which is the front." The children also are learning self reliance.

MRS. M. C. HENDERSON.

85 Johnson avenue, Winthrop. If mothers will sew a piece of tape on

LAUNDRY SUGGESTION

When hanging out clothes in cold wea ther, try heating the clothes pins. Put them in a baking pan in the even. Then make a clothes pin bag. Put in the hot pins, fasten around your waist, and both body and hands will keep warm all the time you are hanging out your clothes.

MRS. WINNIE B. SMITH.

83 Western avenue, Auburn, Me.

A NICE GIFT

A nice birthday gift is a handkerchief handkerchief box and make a soft cushion-like pad of pink, blue or red cambric and fill with sachet powder. Make this to fit the bottom of the box. If one wishes, one or more handkerchiefs can be put in the box. A small piece of baby ribbon to match the cushion can be tied in a bow on the key.

MISS ANNA FOLGER.

Russell's Mills, Dartmouth.

CURE FOR LOCKJAW

Cure for lockjaw, said to be positive. Take a small quantity of the spirits of turpentine, warm it, and pour it on the wound and relief will follow very quickly.

MRS. S. H. JONES.

549 Westford street, Lowell, Mass.

Neckwear From Handkerchiefs

Select handkerchiefs with hemstitched embroidered borders.

Collar—Cut off two corners and connecting edge as deep as desired. Turn down a narrow hem and at the back of it place a tape a little broader than the hem. Fasten the tape with loose stitches. This serves as a binding, but will not be thick and clumsy and will prevent the stretching of the soft material. Baste the tape into the waist neck and turn down the collar on the outside of neck band of waist band of waist.

BUTTERFLY BOW

Cut off the other two corners so that the pieces will be triangular in shape. Gather the cut edges and sew them together. Cover the sewing with a strip from the part left of the edge between the corners, add a loop for fastening to coller butter. collar button.

ANOTHER BOW OR STRING TIE

If the strip from the middle of the handkerchief is vide mough cut into two strips and but a hole two narrow ends together. Will almy stitches hem the sides and the result will be a string tie with fancy of the plain hem stitched aid high crochet roses to each corner, or a border of lace.

To make a bow knot of the middle strip: Hem the cut edges and tie into an old fashioned cupid-knot.

TWO PRETTY TIES OR JABOTS Cut the handkerchief into halves. ANOTHER BOW OR STRING TIE

TWO PRETTY TIES OR JABOTS Cut the handkerchief into halves diagonally or lengthwise. Arrange in cascades of points, or side-plait from the outer edges, turning the plaits centreward. Add a binding of the proper size and slip under the stiff turn down collar.

When one has not time or ability embroider or otherwise make dainty neckwear she can have at one-third the store selling price a goodly supply of articles by utilizing a fairly cheap grade of handkerchief.

MARGARET D. PLYMPTON. 566 Main street, Waltham.

SMOKY STOVE

Here is a remedy for smoky furnaces or stove, one that seems too simple to be true and yet has been tested many times. Put two or three lead covers that come around a pound of tea in the stove and burn them; scraps of zinc will do as well.

MRS. R. D. KING. 73 Perkins street, Jamaica Plain.

TO A FACTORY WORKER

In answer to your letter about my rem-In answer to your letter about my remedy for the bugs in the head, you can get the tincture larkspur in most any drug store. Twenty cents' worth will do for three times. Rub it on the scalp at night, comb well in the morning. Do this three times a week until the head is clean. You will find this to be a sure cure.

MRS. MURPHY.

33 Summer street, Medford, Mass.

A SIMPLE NIGHT LIGHT

Take a glass bottle, such as a small vial, and put a small piece of phosphorus in it, about the size of a pea will do, and see that the cork fits tightly. Then get a little of the best olive oil, such as is sold for table use. Heat to boiling point and pour on the phosphorus, fill the bottle about one-third full and cork tightly. When requiring a light, remove the cork to let the air enter, then cork up again and the whole of the empty space in the bottle will become luminous; as the light becomes dim remove the cork and allow more air to enter. Should the oil become solid through cold, hold between both hands until warm. It will give light for sev-

eral months and is safe.

MRS. J. A. STEUER.

225 So. Union street, Lawrence, Mass.

PROTECT UMBRELLA STAND

dered potash thrown in their holes or mixed with meal and scattered in their runways never falls to drive them away.

MRS. McGUINNESS.

A USEFUL ROASTER

Retains Steam Well and Keeps the Fowl Moist and Tender

A roasting pan for which several advantages are claimed has been designed by an Ohio man. In the first place it is of a convenient shape, being just the right size to hold a chicken. The bottom portion has an extended top rim with a shoulder effect, and the lid, which is



hinged to one side, fits closely in this hinged to one side, fits closely in this and prevents any of the steam from escaping there. There are holes in the top of the lid to allow the steam to escape if there is too much of it. It is pointed out that by keeping the steam in the utensil the fowl or meat therein will be kept always moist and will therefore be much more render than if roasted in dryer air. Another advantage is that the cook need not fear having her hands scalded by the outrush of vapor hands scalded by the outrush of vapor when she removes the lid, as this can be done merely by raising it on its hinges with a long fork.

LABEL FOR SPICES

If you buy spices in 1-4 pound packages, you will find on one side a strip of black about 3-4 of an inch wide. On this the name of the spice is printed in white. Cut this out and paste on your bottles or whatever you keep your spices in, and you have a label that will not rub off and one you can see without any trouble. Another good way is to put your spices in baking powder tins and put the label on the covers. You can keep them all in one large box and your labels are all in sight.

MRS. JERRIOR.

127 Beacon street, Chelsea.

TO GET RID OF RATS

To get rid of rats, besides using traps, cats or dogs, try chloride of lime. It is said they never come where that is placed. MRS. G. C. STRATTON, 30 Crosby street, Augusta, Me.

TO MAKE A MEASURING CUP

Take a condensed milk can and cut it close to edge of rim, it will make a fine one. You can afford to have a few on hand. H. SCULLY, 1136 South Main street, Fall River.

PROTECT UMBRELLA STAND

By placing a large carriage sponge in the bottom of a China umbrella jar you will avoid striking the bottom, which is scalded milk, 1-4 pound sugar, 4 eggs, 1-2 ound raisins, seeded, cut in pieces and floured, 1-4 pound currants, 1-4 pound in merella; it may afterward be wrung out:

MRS. J. M. THOMPSON.

Congress street, Fitchburg.

WHEN BAKING TOMATOES

When baking tomatoes try putting them in muffin-pans, which hold them micely.

MRS. D. F. McCAULEY, 16 Dagget place, Clinton.

TO DRIVE AWAY RATS

If rats enter the cellar a little powdered potash thrown in their holes or mixed with meal and scattered in their white Sance Stand I pint milk and mount over white San pour over white been beaten to a s, which have and flavor to taste. FOR WASHING SWEATERS

For washing sweaters of any kind of color. Take 5 cents' worth of soap tree bark, and steep it in a quart of boiling water for a half-hour. Then strain it through a cheese-cloth bag so as not to? get any of the bark in the water. Then add two quarts of lukewarm water and put in your sweater, letting it remain about 15 minutes. After that sop it up and down in the water until the sweater begins to look clean. You will be sur-prised at the result. Do not rub any soap on the sweater as the soap bark is very soapy. Your sweater will not run or shrink if washed in this way after you have rinsed it from this water. Rinse it twice in lukewarm water, running it through the wringer so as to get it perfectly dry. Then put newspapers or clean white cloth on the porch and lay the sweater on it shaping it as if it was on the person, so when it is all dry it will not be out of shape or shrunk but look like new and the wool will stand out on it as when you first bought it. I have washed mine in it and it turned out fine. By hanging them on the line they sag and hang badly besides spoiling the shape of the sweater.

MRS. E. S. CUSHMAN. 84 High street, Medford, Mass.

TO KEEP EGGS

Now that fresh eggs are selling from 60 to 70 cents per dozen and "store eggs" are not very reliable in does give the good housewife a very comfortable feeling to have a big Jar full of nice eggs that have not cost over 25 cents per dozen, and this is how to do it:

First procure the eggs when cheapest, which is about April 1, and be sure they are fresh laid. Then take 1 pint of unslacked lime, slack with 1 pint boiling water, add 9 quarks of cold water and 1-2 pint table salt. Place eggs carefully in a jar. After the lime is cold and has settled dip the the lime is cold and has settled dipente clear liquid onto the eggs. Be sure to keep covered with water all winter. To insure that, put a piece of the think to the country of the country of the country of the country of the shell grows thinker the country of the shell grows the shell in the shell grows the shell in the shell grows the shell in the shell grows the gr to boil, puncture one hole in the shell with an awl or darning needle; will save its breaking. Keep in a cool place.

MRS. L. A. ANDREWS. West Acton, Mass.

WHEN WASHING CARPETS

When washing carpets add a couple of handfuls of salt to the water, this will kill any moths, bugs or maggots that may be in the pile of carpet. MRS. BARLOW.

63 Kent street, South Lawrence.

RECIPE FOR MAKING SOAP

Place a stone crock in a tub of cold water. Put five (5) pints of cold water into the crock and in it dissolve two cans of boughton iye. Let it stand until the lye cools, then stir in nine (9) pounds melted grease (cold) and one-half cup of kerosene oil. Stir briskly about 20 minutes or till it is right to spread smoothly. Have ready a shallow box with a piece of old thin cloth on the bottom to prevent soap from sticking. Then spread in the soap, and cut Place a stone crock in a tub of cold ing. Then spread in the soap, and cut into bars before it hardens. I have used this recipe for a number of years and like the soap made from it. It time to put the lye dissolving the night before wanted. U. TO SET ANDREWS

10 Gifford court, Salem, Mass

- Mexican Stew

Three tablespoons butter; put in a frying pan and melt; add 3 even tablespoons flour and 3 tablespoons chopped onion; brown a little; then add round steak; cut up in small pieces and sear on all sides; then add 2 cups strained tomato. 2 cups meat stock, 1 cup kidney beans, previously cooked tender; season, salt, pepper; cook all until meat is tender, then have ready 1-2 cup rice cooked in boiling water until soft and lay rice in spoonfuls around a platter; put meat in centre, then pour some broth over meat; serve.

MRS. M. E. GAY.

68 East Central street, Natick.

A GOOD FLOOR COVERING

If anyone has a kitchen floor with large cracks or very splintery try my plan. Take an old ingrain or other carpet, too much soiled for other rooms, tack down very firm. Now make a paste of 2 quarts of flour, mix smooth with a little cold water, add a large tablespoonful of pulverized alum and glue enough to fill a tablespoon when broken in small pieces. Now pour boiling water enough in to make a paste (not too stiff), take a large paint brush (we took a whitewash brush), so over the carpet as though you were painting it. Let it yet good and dry. Get oil (linseed) enough to use, according to size of kitchen, yellow ochre also. Our kitchen is 14 by 24 feet. We used five pounds yellow ochre and about six quarts of oil. Use, turpentine, according to your own judgment, and behold an oil cloth you could not buy, for it will outwear any you could buy in the stores. We gave our floor, or rather carpet, two coats of paint. Of course, if one would want to use an old brussels carpet, turn wrong side up, for the nap on brussels carpet does not take paint well. Try it. I am sure you will be pleased. I am very proud of my floor, whereas before it was sight—large cracks and splintery. Could not use a mop on it without haveing lint a lover the floor. Could not use a mop on it without having lint a lover the floor.

MRS. O. M. STEARNS.

R. F. D. 1. Box 10, West Canaan, N. H.

Monthly Prizes for Everyday Helps

For the most useful and practical everyday helps and household suggestions printed on this page, prizes will be awarded each month as fol-

One prize of \$5, one prize of \$3, one prize of \$2, and five of \$1 each. making eight prizes in all each month.

There is no limit to the number of helps and suggestions that contributors may send, but they should be on separate slips of paper, each slip having the full name and address of the woman sending it.

Contributors should aim to be original, helpful and timely in their sug-

Address-"Everyday Helps Editor, Sunday Post." Write only on one side of the paper.

CHILDREN'S POCKET MONEY

It is a capital plan to provide children, as soon as they are able to write neatly and do addition easily, with a little weekly or monthly allowance and an account book. With this money the child should be expected to provide himself with some small necessaries; a girl should be expected to buy gloves and small ribbon; a boy ties and school necessaries, such as pencils, copying books pencils, copying books.

There is nothing more required in the present day than that children should be taught early what true economy is, and to exercise their judgment, not only their fancy, in making purchases.

A little early instruction and experience if need be of the great discomforts of extravagance may save them from much suffering in after years. MRS. G. M. CUNNINGHAM. 428 Amherst street, Manchester, N. H.

To Wash Fine Lace Handkerchiefs.

Put them into warm water, with a few drops of ammonia, and wash with castle soap. Do not iron, but pull out the lace and spread the handkerchiefs out until nearly dry on any perfectly smooth surface. Then fold and press under a heavy weight. Hope some one will try.

MRS. C. E. CLUTE,

12 Westminster street, Roxbury

POTATO PICK-UP

Device Obviates Necessity of Continual Stooping.

Any farmer will tell you that the job Any farmer will tell you that the job of picking potatoes is a back-breaking operation. If you don't believe it try standing with your fingers touching the floor for a day or so. A man in Maine has invented a picking device which renders this stooping unnecessary. The im-



plement has a long handle with a net affixed to one end. Projecting from this net is a scoop. The net is jointed to the handle and moves backward and forward. Fastened to this bar that holds the net is a rake, which projects in front of the receptacle and rakes the tubers into it. As the scoop is shoved along in the row the rake is drawn toward it by the same movement and the potatoes scraped into the net as rapidly as they could be collected by hand and much more comfortably. much more comfortably.

Floating Pudding

One quart milk, 4 eggs, yolks and whites beaten separately, 4 tablespoonfuls sugar, 2 teaspoonfuls vanilla, 1-2 cup currant jelly; heat milk to scalding, beat the yolks, add the sugar and pour on them a cup of the scalded milk, then add the rest of milk; cook until thickens; when cool flavor, put in glass dish or cups and put the well beaten whites into which you have the jelly a spoonful at a time, on the top.

MRS. WILLARD E. JORDAN.

33 Rockland street, Roxbury.

Christmas Pudding

One cup molasses, 1 cup milk, 1 cup raisians, 1 cup currants, 31-2 cups pastry flour, measured before sifting; 1 teaspoon soda dissolved in the milk, 1 egg, 2-3 cup chopped suet, 1-2 teaspoon salt; stir well; 1 gill brandy, 1 large teaspoon vanila, 1 whole nutmeg, mace and cinnamon 1-4 teaspoonful each, 1-4 pound chopped citron, 1-4 pound preserved cherries; boil steadily five hours in a tight pudding mould; put into a large deep kettle.

Linen should be darned on the wrong side of the material. The long running stitches which form the warp should be made first, and should follow the thread

USES FOR OLD SHIRTS

A number of uses for men's shirts ing water, 2 eggs, 1-2 teaspoon baking which are past wearing: Take the backing water, 2 eggs, 1-2 teaspoon baking and make a small apron, using the frontpowder, flavoring and salt. Sift baking for a bib and ties. The sleeves make apowder with 1-2 of flour. Beat the eggs nice protection for the drgs sleeves very light, add sugar, salt and flavoring. when doing your work. Run a piece Then add 1-2 cup flour without baking of elastic in top and bottom and pull on the sleeve. These apropagate piecepowder. Beat very part. Now add flour ing dishes or doing any dirty work, and the boiling water. MRS. E. S. SCOTT. are a lot easier to wash than a big one. Outing flannel and woolen ones make nice petticoats for the little ones, also bloomer drawers to put on over their other ones when going out to play and can be easily removed when they come one teacup of flour

FURNACE FIRE HELPS

Eurnace fire will be found invaluable for broiling thick cuts of steak, fowl or fish which on an ordinary kitchen fire takes so long and is very tiresome. The children too will enjoy popping corn on the furnace fire.

MRS. LILLIAN REID.

HOME-MADE BAKING POWDER

Does everyone know how much can b saved by making your own baking powder? It is very simple. Take 1 cup crean of tartar, 1-2 cup saleratus, 1-2 cup correstarch. Sift these together several times and it is ready for use.

MRS. JENNIE B. LAWRENCE.

DAINTY CURTAINS

Use scrim and put two rows of hemstitching hown centre, also on bottom, leaving a two-inch hem on both top and bottom. Have hemstitching an inch-wide and finish with narrow curtain-lace. Very handsome and cheap. FANNIE CRAIG.

venue, Quincy. 91 Independ

Mock Cherry Pie

One and one-half cups cranberries, 3-4 cup seedless raisins, 1 cup granulated for other desserts. sugar, 1 cup hot water, 2 tablespoonfuls mrs.

MRS. drops almond flavoring; bake with the usual two crusts. It is better to cook the berries in the water a few minutes.

MRS. JAMES MOSS KEUR.
154 Morrison avenue, West Somerville.

Mock Cherry Pie

One large cupful cranberries, one-half cupful raisins, chopped fine, one-half cupful hot water, one cupful sugar, one rolled cracker. Heat on stove before putrolled cracker. Heat on stove before putting in pie. After taking from stove add one teaspoonful of vanilla.

MRS. W. B. WELDON.

201 California street Name (1) 201 California street Name (2) 201 California street Nam

WASHING FLUID.

For Inquirer-One ounce salts of tarar, 1 ounce sal ammonia, 1 can potash of the linen, being careful not to draw ar, 1 ounce sal ammonia, 1 can potash, too tightly the running stitches, and to leave a small loop each time when the thread turns to allow shrinking.

M. A. TILDSLEY.

237 Gold street, South Boston.

M. A. Glad-to-Help-Another.

Velvet Sponge Cake

One cup flour, 1 cup sagar, 1-2 cup boilover the sleeve. These aprons are nicepowder. Beat very hard. Now add flour to put on over a clean apron when wash-and baking powder, and gradually stir in

ROLLED JELLY CAKE

Three eggs, one teacup of fine sugar, one teacup of flour. Beat the yolks until light, then add the sugar. Then add two tablespoons of water, a pinch of salt. Lastly stir in the flour. in which there should be a heaping teaspoon of baking powder: the flour add gradually. Bake powder; the flour add gradually. Bake in long, shallow biscuit tins, well greased. Turn out on a damp towel or a bread board, cover the top with jelly and roll up while reason. and roll up while warm. .

Hulled Corn

• Take 3 or 4 quarts yellow field corn, put in large kettle full or nearly full of water, add 5 or 6 large teaspoons soda, cook till corn swells and hulls come off easily. Wash and rinse in several waters, then when hulls are about out, put back in kettle, after first washing kettle, and continue cooking, changing water 3 or 4 times till done, salt last water.

MRS. MATTIE J. CURRIER.

R. F. D. No. 1, Concord, N. H.

A Delicious Pudding Sauce

Cream a piece of butter the size of an egg, a scant cup of sugar, 1 tablespoonful of flour and a pinch of salt; add 1-2 cup boiling water; cook a few minutes until the mixture begins to thicken, then flavor with a tablespoonful of wine or brandy for plum pudding, or vanilla or lemon

MRS. H. H. WHITHED. 33 Linden street, Arlington Heights.

COLD CURE

A nice remedy for anyone with bad lungs, or a bad cold: Take a piece of flannel, long and narrow; lay on table; out on dry mustard, rub into the flannel, fold together, pin onto the undershirt and wear all winter. It never burns unless you wet it in some way. It helps where everything else has failed.

MRS. ELLEN BARTLETT.

21 Myrtle avenue, Whitman.

me 506 C

HINTS AS TO THE BEST CARE OF GOLDFISH

There is nothing prettier in a room than a bowl of goldfish. The bright-colored, lively little creatures darting in and out of the green vegetation in the bowl make a picture that one room time bowl make a picture that one never tires

of studying. But goldfish are delicate things and it is depressing, when one has left them full of life and energy the previous night, to discover them dead in the morning. I find that many hovices have trouble in the same direction and in some instances have relief up the external to been felt in

the same direction and in some instances have given up the attempt to keep fish in the bowl. So I decided to get expert information on the subject for the benefit of the readers of this column.

"In the first place," said the expert I consulted, "don't make the mistake that one woman did who came complaining to me today. I questioned her concerning the food she had given the fish and found the food she had given the fish and found that she had fed them nothing but bread. That is a sure way to kill the fish, for the bread contains yeast, and this sours the water, and it would be necessary to change it every half-hour or so to keep

the fish alive. "If you will watch a fish that is fed with bread, you will see him eat it for a little time, but as the bread gets sour from the action of the water he will take it in his mouth and cough it out very quickly. Common sense ought to teach one that when the fish spits out the bread it is not the right food for him. Oatmeal makes good fish food, but the prepared food made especially for the purpose is the best thing to feed them

with.

"Don't overfeed the fish. They don't; sho require a lot of food. Give them enough to have a good bite or two, all around, but don't keep the fish food floating all the time on the surface of the water. It food themselves and probably die.

"Don't overfeed the fish. They don't sho food themselves and probably die." feed themselves and probably die.

When you see the fish seeking the top it is a sure sign that the water is getting stale and should be changed. The fish stale and should be changed. The fish will naturally stay near the bottom and as long as the water has sufficient oxygen for their needs they will swim around in any part of the bowl. But when the oxygen is getting low and the water used up you will see the fish crowd to the top and begin to gasp. When they do this, thrusting their heads half out of the water and gulping in the air, you will know that they need fresh water, and if you do not give it to them quickly you will find your fish floating at the top, dead.

Take four large tablespoonfuls of corn starch and dissolve it in water to a smooth paste; then pour on one pint of the starch and dissolve it in water to a smooth paste; then pour on one pint of the grated rind and juice of one larg lemon or two small ones. Two cupful sugar, two good sized apples, grated fin or sliced very thin, one tablespoonful melted butter; bake with two crusts water and gulping in the air, you will find your fish floating at the top, dead. dead.

"Don't keep the fish bowl in a dark corner. The fish require sunlight, and if An iron-holder should be round in they are given plenty of light and air shape, and the interlining should be of the water will not need to be changed sc leather. Old gloves or pieces of wash frequently. Remember that the fish are leather should be saved for this purpose, accustomed in their native habitat to sunlight and air all around them. From this they are taken and confined in small bowl, and this bowl is kept in close room, into which the sun seldom onever penetrates, and the consequence if the oxygen in the water is used up rapidly and the fish die for want of air.

"A very pretty effect can be produce by a suitable quantity of seaweed an well. corner. The fish require sunlight, and if

by a suitable quantity of seaweed an well.

pebbles, with sea shells. When the pet bles are strewn on the bottom of the bottom of the bowl and the sea weed placed so that i dress.

MRS. LUDLAM.

seems to be growing out of the pebbles.

41 Banks street, Winthrop. the home aquarium looks very pretty

"Better begin with a few fish and no "Better begin with a few fish and no overcrowd your aquarium until you hav learned how to keep the fish. The mai until they are soft; put them in a pitch-things to bear in mind are: Give the fish er, pour upon them a pint of cold water plenty of bright, fresh air, and don' and let it stand in a cool place for I feed them with anything that will sou hour. It is used in fevers and eruptive their limited sunnly of water."

their limited supply of water."

E range should be polished each morning as ing.

soon as the fire is started, and dusted off with a cloth during the day. Ovens should be kepi quarts of water; boil an hour or so and from dust or dirt by being brushed out with a discussed and nutmeg.

Sago gruel—Take 2 tablespoonfuls of the puice of a lemon well into the sponge, then rinse several times in warm water, then in cold, and dry thoroughly before using. MRS. S. E. DAVISON.

225 Lexington street, East Boston.

Bed Shoes soon as the fire is started, and dusted off with free from dust or dirt by being brushed out with a hair brush while the fire is slow. The kitchey hair brush while the fire is slow. The kitches sago gruer—Take 2 tablespoonidis of learned when it looks at all solled sago, and add 1 pint of water. Boil till learned be swept and dusted each day. It is thickens, stirring frequently. Wine, sugar and nutmeg may be added. Should be swept and dusted each day, but if a gir should be swept and dusted each day. But if a gir should be swept and dusted each day. should be swept and dusted each day, but if a gir is careful and does not spill things upon the foo it does not require washing up daily. But whe it is weshed up it should be done without the man

For "His Pearl"—Chain 19, 1 single with 13th stitch of chain, 5 chain, skip, 3 stitches, 1 s c in next stitch, 3 chain, 1 s c in next stitch, turn.

4 d c, I chain, 4 d c all under the same 3 chain, 1 single in the third stitch of 5 chain, 7 chain, 1 single in 4th stitch of next chain, 8 chain, turn. Third row—I single in 4th of 7 chain, 5 chain, 1 single, 3 chain, 1 single, all under the 1 chain of shell of last row. Turn. Begin again at second row.

Buttonhole edging—Chain 11, 1 double 8th stitch of chain, 2 chain, skip 2, double in the next stitch, 3 chain.

Turn.
Second row—Skip the double, 1 double in each of the next 6 stitches, 7 chain, 1 single under chain at end of last row (in repeating put under 1 chain at end of row). Turn.
Third row—10 singles under 7 chain, 1 chain, 1 double over 1st double (2 chain, skip 2 stitches, 1 double in next stitch), 2 times, 3 chain, turn, repeat from 2d row. This lace wears fine.

Stew one-half pound dates in one cupft water; strain through wire sieve. Ther should be one cupful of strained date to which add one cupful must, one egg, little cinnamon and salt. No sugar is and the white inner skin will come away required. Bake with one crust. For on as well. This would greatly simplify the ple.

MRS. HENRY E. FISKE. preparation of sliced oranges and orange and cream dishes for children's parties.

MRS. JOHN. STEWART.

Take four large tablespoonfuls of corn'

Laundry Hints

An iron-holder should be round in

For the Sick

13 Barrett street, Malden.

Remedy for Warts and Corns

Remedy for Warts and Corns
the weeked up it should be done without the mot which spatters the water upon the sides of the wall. It should be washed with a cloth whil upon one's knees.—M. F., New York City.

LOCES taust be scrubbed every day with soa and a little soda. After dishes are washed the sink must be cleaned at once with sod tir remain on 10 minutes, wash off and cleaned and polished every night after the wood! the place in sharp vinegar or sweet cleaned and polished every night after the wood! the alkali. Now do not jam or squeeze them all the filter of with hot water at woold went of taking cold, as there does not in the mout.

FTER wiping up the filter with hot water at woold we will not appear.—MES. M. E. MES.

BICK, Easthampton, Mass.

Remedy for Warts and Corns

Take a small piece of potash, let it sheet wadding or an extra thickness of cloth, run elastic in, Bind or edge top with sheet wadding or an extra thickness of cloth, run elastic in, Bind or edge top with stand in the open air until it slakes; the matter in them.

Take a small piece of potash, let it should be washed with a cloth whil stand in the open air until it slakes; the matter in them.

M. G. MACDONALD.

To Save Coal in Running a Furnace Save all your ashes and wet to the consistency of mush. After shaking down, add four or five shovelfuls of coal, let it burn up freely, then put wet ashes on top; leave lower draft open a bit, also small slide in upper door all the time, but alone, and nature will remove them keep cold air damper open and smoke pipe without danger of taking cold, as there damper shut; it makes a fine fire. Add wet so well with slakes; the stand in the open air until it slakes; the put when the open air until it slakes; the stand in the open air until it slakes; the stand in the put wool crotchet and you will take comfort in them.

To Save Coal in Running a fernace Save all your ashes and wet to the consistency of mush. After shaking down, add four or five shovelfuls of coal, let it burn up freely, then put wet ashes

About Eggs CROCHETED NARROW LACES.

To boil a cracked egg, wrap it up in paper before putting it in water; none of the contents will then escape.

MRS. JAMES A. KERRIGAN.

156 Allston street, Cambridge.

For the Sick Room

Second row—1 chain, make a shell of Second row—1 chain, make a shell of piece of bevelled edge glass the same size over the table top. This prevents medicine, if spilled, from staining the table cover, and as the linen cover is protected from the dust, it saves laundry as well.

MRS. JAMES A. KERRIGAN.

156 Allston street, Cambridge.

To Make Pie Crust Flaky

Always put a little baking powder in your pie crust; it will keep light and fluffy for days.

When you take pies from the even do

When you take pies from the even do not set them flat, as this will make the lower crust soggy. Elevate them a little by putting them on an old window screen laid flat on a table with a couple little strips of wood placed under the frames, in order to be the air in. In this manner "v coal quied, and coupled to be the strips of wood quied, and coupled to be the strips of the str

Narrow crochet edge—Chain 5, 3 treble crochet in third stitch, 1 chain, 3 treble in same stitch. This forms a shell, 5 in same stitch. This forms a shell, 5 in same stitch of chain. Turn.

Second row—9 treble crochets in the 5 chain, 1 chain, shell in shell, 1 double crochet in loop at end of row.

Third row—3 chain, shell in shell, 5 chain, catch in loop made by 1 chain, turn and begin again at 2d row.

Date Pie

MRS. JAMES A.

For Water Stains on Cloth Books

If water is spilled accidentally on the covers of a book bound in cloth, the moisture should be absorbed by means of a piece of blotting paper and the book placed in the air to dry. On no account should the volume be placed near the fire.

MRS. JAMES A.

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MRS. JAMES A.

For Water Stains on Cloth Books

If water is spilled accidentally on the piece of blotting paper and the book placed in the air to dry. On no account should the volume be placed near the fire.

MRS. JOHN STEWART.

87 Slater street, Webster.

To remove the smell of fresh paint put a pail of cold water in the room and change it every 2 or 3 hours.

A good furniture polish is a mixture

of vinegar and weet oil put on sparingly with a flanner, and the furniture polished with a clean cloth.

To drive away red ants, keep a small bag of sulphur in the drawers or closets they frequent, and they will soon disap-

To remove mildew rub over the marks with the juice of a raw tomato, sprinkle with salt and lay in the sun; repeat the process if necessary 2 or 3 times.

Machine oil stains should be rubbed with soap and cold water. Hot water may make these stains permanent.

MRS. O. F. OSGOOD. To remove mildew rub over the marks

168 Webster street, Haverhill.

Sand in the Sink Pipe

In washing sandy vegetables such as spinach, etc., use a large pan and drain off the water carefully that the sand may not go down the sink pipe. Even a spoonful of sand will cut and wear a pipe more than gallons of water.

In scouring faucets be careful to keep the scouring grit out of the joints. Even the scouring grit out of the joints. Even the smallest particles cut away the screw threads in turning many times a day.

MRS. O. F. OSGOOD.

168 Webster street. Haverhill.

To Clean a Sponge

Rub the juice of a lemon well into the

Take any small pieces of outing flannel, Wine, old woolen cloth or eider down which you may have and make bed shoes, cutting out like you would stocking feet, only coming quite four inches above ankle; make double and interline with sheet wadding or an extra thickness of

agredient that should be put into every article ed, and that is exactitude. Many otherwise acious dishes are spoiled by hit-or-miss, and by tack of thorough manipulation. Cook-books should be to the genius of the kitchen what pharmacy is to the druggist-a directory how to combine and properly prepare food substances for human use. As it requires a well-versed lawyer to form a digest of laws and a skillful doctor to diagnose obscure disease, so does it require the aid of a true chemist to expunge the harmful nonsense and remove the dangerous crudeness from the cook-book.

Crocheted Wheels With Many Uses. FRANCES H. PERRY.

The pretty crocheted wheel shown in Fig. 1 may be used in several ways. Different effects are produced by uniting the wheels differently, as will be seen by a glance at the accompanying sketches; but, whether arranged in rows, triangles, or circles, the spokes unite in such a way that a continuous pattern may be traced throughout the work, notwithstanding the wheels are plainly discernible. The pattern is equally effective in large wheels made of macrame or coarse linen cord, for household adornment, in the smaller silk wheels (imitating passementerie) for dress trimming or fancy work, and in the firm, delicate work in fine linen or madonna cotton for collars or lace edging.

To make a single wheel, begin with a chain of ten stitches; join to form a ring.

First row: Chain one, eighteen trebles under ring, one single crochet in top of first treble.

For first spoke: Chain sixteen, one treble in fourteenth stitch, one treble in every stitch of chain, taking up only one thread-making fifteen trebles



FIG. 1. SINGLE CHUCHETED WHEEL.

in all-one double crochet in next treble in ring, turn; one double crochet in every treble to end of spoke, chain one, turn; *one double crochet in each of first three double crochet, a picot (chain four, one double crochet in first of the four chain), repeat from star three times, one double crochet in each of the last four double crochet, one double crochet in each of next two trebles in ring.

Second spoke: Chain fourteen, drop stitch, needle through second picot from center, take up dropped stitch, over, draw through both, cliain two, one treble in top of picot, and one treble in each stitch of chain (fifteen trebles), one double erochet in next treble in ring, turn; work the rest of the spoke as the remainder of the first spoke was worked. When working the sixth spoke, join the third picot to the outer point of the first spoke-When the wheel is completed, secure both ends of

the material neatly with a needle.

The wheels are often joined by crocheting them together, by matching the end of a spoke in a finished wheel to the end of one that is being crocheted; but it is always as well to sew them together, and sometimes it is much better; for then one can change the arrangement. For instance, colored silk or linen wheels that have served the purpose of dress trimming for a season may be taken apart and rearranged in many ways for fancy work—in rows, to unite with ribbon in a tidy or lambrequin, for cushion covers, fringe heading, etc.

Fig. 2 shows nineteen of these wheels, made of linen cord in its natural color, united to form a over for a piano or organ stool. The wheels are d by the spokes in the order shown in the ving, and a thick tassel of the cord is tied into

ground the outside edge. This makes > tidy for a good stool, as it is ne badly faded or worn gatin or nice satine;

golden yellow or a rich deep red is very handsome with the linen color, but any shade may be used that will harmonize with the surrounding furnishings. No matter how badly frayed or faded the cushion may be, a cover of this kind thrown over it, and secured invisibly at several places near the edge of the stool with tidy- or safety-pins, will freshen it wonderfully, giving it the appearance of a nice new stool, protected by a linen cover.



FIG. 2. PIANO-STOOL COVER.

Fig. 3 represents a handsome collar, shaped to imitate the Vandyke-point lace, which is so becoming for neck and wrist wear. The collar which served as a model for the sketch was made of fine, cream-white, spool linen, crocheted closely and evenly. After the wheels were sewed together, as shown, a straight edge was crocheted all around the neck thus:

First row: Carry a chain all along the edge, working one double crochet into each of the upper picots, one treble into the end of each spoke, and long trebles into the picots down between the wheels, making three or five chain between each double crochet or treble as may be necess; keep the edge straight and even; at the work two or three long trebles, with th between each, into the same picot, to it square; when done, turn.

Second row: Work four double croffing every three chain, and six double c every five chain, till the chain is covered. Third row: One double crechet in ey

erochet of this row (take up one thread)

a picot after every third stitch.

The border may be carried around the well as the neck, if desired, the work b same except that it is necessary to work selong "trebles" (two of them extra long) at the extremity of each point, to give the pointed outline required with a straight edge. Wristbands to match complete the set. Knitting silk, either black, cream, or colored, makes very pretty trimming for silk or wool dresses, and colored linen or cotton is pretty for summer wash dresses for women or children. Vests, shoulder points, etc., may be fashioned from these wheels; so also may handsome passementerie fringe, using common embroidery silk if it is for a nice garment. A neat worker will find this very satisfactory and much cheaper than manufactured fringe of the same quality; but those not experienced in nice crochet work might not be pleased with their fringe, as a little careless work would spoil it.

A piece of silk fringe for sash ends or draperies is shown in Fig. 4, which, after the foregoing, calls for no further description. It will be seen that the knotted tassels of the fringe form a broken outline



FIG. 3. COLLAR AND VANDYKE POINTS.

at the bottom; they are sometimes preferred of even length. Made of suitable material, this fringe is pretty for lambrequins, or the ends of table or bureau searfs; and pretty fringe for a bedspread may be made of knitting cotton.

A New Use for Potatoes.

Dr. Salzer, an English medical expert, states that the best way to remove foreign bodies from the stomach is by means of potatoes, which, when eaten

Brownell , 1

Mrs. Bailey's Oatmeal Bread

cups boiling water, 1 cup sweet milk

Alsatian Rolls

One quart of Quaker oats, 2 quarts of flour, 2 tablespoonfuls of sugar, 1 tablespoonful of salt; dissolve 1 yeast cake are guart of warm water, add it to a quart of warm water, add it to a quart of warm water; mix all together; let rise over night. Mould out in the morning in 3 loaves; when risen bake 1 hour. MRS. MABEL F. BAILEY.

45 Chester avenue Medford. morning in 3 loaves; when risen bake 1 hour. MRS. MABEL F. BAILEY.
45 Chester avenue, Medford.

Kentucky Brown Bread

One and a half cups Indian meal, 1 cup of flour, 11-2 cups rolled oats, 1 cup molasses, 2 teaspoonfuls baking powder, 2 cups boiling water, 1 cup sweet milk

New Beatand 5 mo 9, 18ac 308 V ((0) "Grandma's" Molasses Cookies One cup of molasses, 1 cup of sugar, 1-2 cup of butter, 2 eggs, 1-2 teaspoon of ginger, 2 teaspoons of soda dissolved in 1-3 cup of milk; flour to make stiff Marshmallow Cake For the cake part use 11-2 cups of sugar, 1/2 cup of butter, 1-2 cup of sweet milk, 11-2 cups of flour, 1-2 cup of corn starch, 2 level teaspoons of baking powers. enough to roll.

MRS. CHARLES S. LEIGHTON.

Corliss Hill street, Haverhill. der and whites of 5 eggs; bake in 3 tins for 3 layers. For the filling dissolve 2 tablespoonfuls of gelatine in 8 tablespoonfuls of hot water; stir 1 pound of confectioners sugar into this, stirring 1-2 National Cake White part—Cream together 1 cup white sugar and 1-2 cup of butter, then add 1-2 cup sweet milk, the beaten whites of 4 eggs, 1-2 cup of corn starch, 1 cup flour, into which has been mixed 1 teaspoonful of cream tartar and 1-2 teaspoonful of soda; flavor with lemon extract hour. Flavor with vanilla and pour into 2 tins the size of the cake. When moulded place between the cakes, which should be cold; ice with white icing.

Box 303, Ashland.

L. RICKER. Blue part—Cream together 1 cup of blue sugar sand and 1-2 cup of butter, then add 1-2 cup of sweet milk, the beaten whites of 4 eggs and 2 cups of flour, in which mix 1 teaspoonful of cream tartar and 1-2 teaspoonful of soda; Peanut Wafers One and one-half cups of brown sugar, 3-4 cup of butter, 1 egg beaten, 8 table-spoonfuls of sweet milk in which dissolve 1-2 teaspoonful of soda, 1-2 teaspoonful of salt, 1 cup of peanuts chopped fine; roll stiff, bake quick. One quart of peanuts make 1 cup.

MRS. C. H. DOCKUM
Lock Box 65, Newmarket, N. H. no flavor.

Red part—Cream together 1 cup of red sugar and 1-2 cup of butter, then add 1-2 cup of sweet milk, the beaten whites of 4 eggs and 2 cups of flour, in which mix 1-2 teaspoonful of cream of tartar and 1-2 teaspoonful of soda; no flavor. Place in a bake pan, first the red, then the white and last the blue. Bake in a moderate oven, MISS OLIVE G. BISHOP.

9 Bailey avenue, Milton. Vanilla Cake Whites of 3 eggs, 11-2 cups sugar, 1 cup of milk, 2 cups of flour, 1-2 cup of butter, 1 teaspoonful of cream of tartar, 1-2 teaspoonful of soda, 1 teaspoonful of lemon extract. For frosting, 15 tablespoonfuls of powdered sugar, yolks of 3 eggs, 1 teaspoonful of vanilla extract.

MRS. M. J. DOLAN.

2 1-2 Friend street, Salem. Cream half a cup of butter, gradually beat into it a cup of sugar, then the unbeaten yolks of 3 eggs. Sift together 1 3-4 cups of flour and 4 level teaspoonfuls of baking powder; add the flour and baking powder to the first mixture alternately with half a cup of milk. Lastly add the whites of 3 eggs beaten dry. Bake the mixture in 2 layer cake pans in a rather quick oven. Put the layers together with a fig filling and spread a thin layer of confectioners' icing on the top.

MISS M. AMY E. PALMER.

40 Greenwood avenue, Hyde Park.

White Fruit Cake Fig Layer Cake Sour Milk Cake Two cups of sour milk, 2 cups of sugar, 1 cup of butter or part lard, 41-2 cups flour, 2 cups raisins, 1 teaspoon of soda put into sour milk, 1 teaspoon each of cloves, cinnamon, nutmeg and allspice, 1-2 teaspoon salt. This will make 2 leaves. MRS. CHARLES S. LEIGHTON. Corliss Hill street, Haverhill. White Fruit Cake Old-Fashioned Rye Pancakes One cupful of butter, 2 cupfuls of sugar, 3 cupfuls of pastry, flour, the whites of 8 eggs, 1-2 wine glass of white wine, 2 teaspoons of baking powder, 1-4 pound of citron cut fine, 1-2 pound of chopped almonds, 1 teacup of shredded cocoanut. Beat the butter to a cream and gradually beat in the sugar and then the wine; beat the eggs to a stiff froth and stir into the butter and sugar; add the flour, which is thoroughly sifted with the baking powder four times, and lastly the fruit. Bake in 2 loaves 40 minutes in a moderate oven.

S. E. HARRIMAN. One-half pint of sweet milk, 3 heaping tablespoons of sugar, 1 egg, 1-2 teaspoon of soda, flour to make about as stiff as doughnuts; drop from spoon into boiling fat and fry a deep brown.

MRS. CHARLES S. LEIGHTON. Corliss Hill street, Haverhill Eggless Cake One and one-quarter cups sugar, 1 cup chopped raisins, 1-2 cup butter, 1 cup sour milk, 3 cups flour, 1 teaspoon soda, 1-2 teaspoonful each of cloves, cinnamon and nutmeg. Bake in a loaf for 50 minutes.

MRS, DAVID WYLIE, 1. Garfield street, Laconia, N. H. Westville, N. H. One handkerchief of silkoline 20 inches wide; fold together and sew the two hems over and over for a bonnet shape; he shape; he shape shap A Neat and Attractive Sweeping Cap Mix in morning; put in mixing dish 1 pint of luke-warm water, 1-2 cup of molasses, salt, probably a tablespoon (I never measure it), 2 yeast cakes dissolved in 1-2 cup of warm water, then add entire wheat flour until dough can be kneaded without sticking to hands or dish. This bread takes longer to rise and to bake than white bread. of back. Turn your two remaining ends towards the top, thus forming a cape. Feather stitch this point, also the point on top, and the plaits with white silkoline. This cap is very easily made at the cost of 15 cents, and one that delights all housekeepers. lights all housekeepers. E. E. GIFFORD. to rise and to bake than white bread. 27 Temple street, Brockton. MRS. A. NOBLE. 855 South Water street, New Bedford. To Remove Iron Rust From Cloth Wet the spot with cold water and place Cream of Tartar Biscuits the cloth in the sunshine; then mix equal parts of cream tartar and table salt and sprinkle the mixture upon it until the dampness has absorbed a great deal, they have a prough to hide the One quart flour, 3 teaspoons cream of tartar, 11-4 teaspoons soda or 4 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon lard; mix with either milk deal, then lay on enough to hide the snot. Wet the spot every half-hour, and or water until stiff enough to roll. EOR E. N. BENTLEY 461 Haverhill street, Lawrence. the stain is then seen, cover it again with the cream tartar and salt; keep it in the sunshine and continue these applications until the stain is gone. If recently contracted, two or three applications until the stain is gone. sho is c 12 0 Brown Bread Two cups rye meal, 2 cups Indian meal, 1 cup flour, 1-2 cup molasses, 11-2 pints sour milk, 1 teaspoon soda, it la wh tions will remove it.

MRS. S. E. HARRIMAN. WE teaspoon salt; steam four hours.

—MRS. T. A. CARR upo 41 Garfield street, Laconia, N. H. Thomaston, Me. Thught bhhas 12/. Wharfage 17/100 13.20 Thukage - - - 1.25 BI

5 mo, 10 4 1800 ARD wood floors should never be allowed to get wet. Even when washing is necessary N properly caring for the refrigerator the labor is light, but it means "eternal vigilance." As the cloth should be wrung out of the slightly soon as breakfast is over it should have its warm water, and the floor dried carefully aftershare of attention. No food should be kept in the ice compartment. The ice will keep longer if it ward. No soda or soap, or any other kitchen preparation should be used on a hard wood or rests upon a folded piece of flannel, and should hard finished floor. A dry wiping or dusting may always be covered with the same. When the supbe needed every day, but oiling is only necessary ply of ice is to be renewed, remove the flannel once a week. On any floor, even the most common cloth, make the receptacle thoroughly clean, and one to be found in many kitchens, the mistake then dash in plenty of fresh cold water. See that is made of using too much water. The floor is not the drain pipe is kept perfectly clear and pure. Make dry the chest and place a fresh fiannel cloth cleaned any better, and the cracks are filled with a dirty paste that is worse than the ordinary dust. in position for the ice, which, after rinsing, should Soda splits the wood, and will ruin the worst as be laid upon it and clasely covered with another well as the best floor ever laid. For cleaning sinks the little drain that is sold in many stores will be flannel. Milk and butter should always be kept in closed vessels. A large piece of charcoal laid in of great service in keeping the pipes free from the refrigerator will help to keep the atmosphere refuse and grease. The pipes should be flushed with hot water and washing soda once a week at sweet. It should be removed once a week. When least. The sides of the sink can be cleaned with poultry and meat are brought in and not to be eaten the same day, put a piece of charcoal inside a cloth dipped in kerosene, and used as water. of the poultry, removing it when ready for cook-Preventing the range from getting red or burned ing. Rub vinegar over the meat, washing it off out will be better than sending for the plumber. when wanted for use.-LILLIAN WILLARD, Hot Blacking the top every morning will keep it in Springs, Ark. good looks, but all grease should be first wiped off before the blacking is applied .- M. C. H., Cran-E, FCOORS, SINKS. INKS should be scrubbed out with soap and scalded every night, and should have plenty of borax thrown down the waste pipe. Sink closets should have powdered borax sifted plenti-F the kitchen floor is of hard wood, and the polish is of the right kind, it is only necessary fully around, and be kept perfectly dry and clean, to prevent water bugs and roaches. Kitchen to use clean warm water and a woollen cloth and dry thoroughly. Painted floors should be floors, if unpainted, should be scrubbed every other day with a little washing soda and ammonia walhed with a cloth wrung from hot seapy amthrown in the scrub pail.—H. BALENTINE, The Duckworth, 711 Linden street, Scranton, Pa. monia suds and wiped dry. Linseed oil applied to a polished floor after it is cleaned with kerosene oil is the only treatment for unvarnished wood Wet with kerosene oil.—MRS. L. B. CASLER, floors. The sink can be kept clean by using fine brick dust or ashes. Pour into it at least once a 246 West Main street, Little Falls, N. Y. week a pail of hot water in which one-half pound of washing soda has been dissolved .- MRS. R. S. LEAN the sink with potash and hot water .-WILLIAMS, 3319 Spring Garden street, Philadel-MRS. ELIZABETH JASTEN, East Ninth Jee street, New York City. TO prevent stoves from rusting make a thin OT wood ashes on a cold stove will remove grease spilled on it.—Mrs. AGNES MADDEN, coating of three parts lard (melted) with one part rosin. Apply to stoves and grates, and it No. 329 Merrimack street, Manchester, N. H. will prevent their rusting in Summer .- Mrs. AMELIA LUTZ, No. 326 Church street, Lancaster DRPENTINE mixed with stove lustre will make a rusty stove as good as new .- Mrs. N. TO have the sink sweet and clean rub with com-T. HALL, No. 1928 Seventeenth street, Washmon lamp oil twice a week. This will remove all grease and prevent rusting. After using Soap for cleaning floors.—MRS. K. BRAY. No., Wehne the oil wash well with hot, soapy water.—MRS. LILIAN WYLIE, No. 42 Elliott street, Beverly, 1927 Church street, Philadelphia, Pa. ames Hatch Ibr 4", Jugar 4/2 de J. Hammona J. Holen From Leth Rufull Hour De lyou Thatoon towbloth 1/8 twin Wilk 10° 2.6 Do 1 show three 2 - an his Ducyhite , 4 Newben Swift Di Downeym Joshua Barker D= 2yds rusia Shut & 3/42 Me Gulfull Henry Dr 3 Gunbleh Ho for Ships Aser Smith 19th bucket 2/2 de? Himself I Swin Rufell Hun D' for Mul Supper soils !!

edford 5 mo. 13 1800

CHICKEN SALAD

Do not use tough old fowl nor use the meat too dry; when possible let the fowl stand in the water in which it was cooked until cold. Mix equal quantities of cut-up chicken and celery, with a few spoonfuls of mayonaise or boiled dressing. Arrange neatly in a bowl or deep platter and mask with more of the dressing. Decorate with eggs, olives, bits of beets, carrots and cucumber pickles cut in fancy shapes, or any decoration which may be handy. Use lettuce, watercress, chicory or any tender salad green when celery is scarce.

LOBSTER SALAD

Cut the meat into large, and not fine pieces; half fill a salad bowl with crisp lettuce or celery, add lobster, and pour over it a liberal quantity of salad dressing; strew over this the eggs of the separate coral, garnish with the claws and hard-boiled eggs quartered lengthwise, and serve. Canned lobster may be used, but none should be left in can after it is once opened. When lobster is scarce it is once opened. When lobster is scarce use one-third lobster, one-third cod or halibut and one-third potato with watercress or other salad green; in such case use a few spoonfuls of the dressing in mixing the ingredients, then mash with dressing and decorate with the claws.

POTATO SALAD

The best potato salad is one made of potatoes boiled for the occasion; if possible cut them up while still warm and dress them before they become cold. After the fresh-boiled potatoes are sliced pour over them a little hot water or a little hot broth from soup kettle; season at once with white pepper, salt, a spoonful or two of vinegar and 3 or 4 spoonfuls of oil to 1 of vinegar; now, if liked, add either a spoon of chopped parsley, chive, celery or onion, tossed lightly without mashing the slices; when the salad is cool, put it in the icebox. When ready to serve, put in the centre of a crisp leaf of lettuce a large spoonful of potato, on top of this add a teaspoon of dressing, mayonnaise.

TONGUE SALAD

One-third each of boiled tongue, potato and celery, a few sprinklings of chopped parsley; serve with or without lettuce leaves and use the boiled or mayonnaise

MAYONNAISE DRESSING

To the yolk of an egg add oil very slowly until the mixture becomes very thick, then add alternately vinegar and oil; lastly, add salt and pepper. The proportions are 1 cup of oil to 1 yolk, 1-2 teaspoonful of salt, a dash of pepper, 11-2 tablespoonfuls of vinegar or lemon juice. More or less oil may be used, but it must be added very slowly at first or the mixture will curdle. Have all the ingredients cold before beginning to mix the dressing.

BOILED DRESSING

One cup of fresh cream, 1 spoon of fine flour, the whites of 2 eggs beaten stiff, 3 spoonfuls of vinegar, 2 spoonfuls of soft butter, 2 spoons powdered sugar, 1 teaspoonful of salt, 1-2 teaspoonful of pepper, 1 teaspoonful of made mustard; heat cream almost to boiling, stir in flour, previously wet with cold milk; boil 2 minutes, stirring all the time; add sugar and take from fire. When half cold beat in the whipped whites of egg, set aside to cool; when could be to cool when the cold beat in the whipped whites of egg, set aside to cool; when quite cold, whip in the butter, pepper, mustard and salt:
If the salad is ready, add vinegar and pour at once over it.

CREAMED SWEETBREADS

To prepare the sweetbreads put them in cold water, remove the pipes and membranes, cook them in boiling salted water with 1 tablespoon of lemon juice 20 minutes and plunge into cold water to harden, then wipe dry, cut in small pieces and serve in a white sauce with toastsippets around the side of platter.

HOT PUNCH

Three-fourths pint of rum, 1-4 of brandy, 3 to 4 ounces of loaf sugar, according to taste, 2 lemons, a pinch of nutmeg, 11-2 pints of boiling water; rub the lumps of sugar in the lemon until they have absorbed the oil, then put them in the bowl, adding the lemon juice, strain, and mix; pour over the boiling water, next add the rum, then the brandy and nutmeg, and stir well; save before squeezing the lemons three or four rounds to float at the top of the bowl; serve hot; sufficient for six persons. persons.

With Vun,

on a dish covered with a neatly-folded napkin.

TONGUE SANDWICHES

Chop very fine 1 pound of cold boiled tongue, spread between slices of buttered

ROLLED NUT SANDWICHES

Almost any kind of nut makes a good

to it a scant tablespoon of salad dressing, mix and spread on thin slices of buttered bread, form the sandwiches and cut into small squares or across the

mace and a grated nutmeg.

SEED CAKES

Two pounds of flour, 1 pound of sugar, 14 ounces of butter, 1 tablespoonful of caraway seed, 1-2 a pint of milk, 2 tablespoons of saleratus; rub the butter, sugar and flour together, then add all the other ingredients; knead all well together into a smooth dough; roll it out
quite thin, cut with a round cutter or
fancy cutter, place the cakes on tins? the syrup; freeze as ice cream; this vill and bake in a moderate oven.

ALMOND CAKES

One pound of sugar, 1-2 pound of but-ter, 1 pound of almonds blanched and chopped fine, 2 eggs, flour enough to mix stiff; roll thin, moisten the top of each one with the white of an egg and sprinkle with sugar; bake quickly.

VEAL CROQUETTES

Melt 21-2 tablespoonfuls of butter, add 1-3 cup flour, and gradually 1 cup of milk; when thickened, remove from the fire, add 2 cups of cold veal (buy the flank and boil it as for soup, then separate all the meat, chop fine and it is hard to distinguish from chicken croquettes), a few drops of onion juice, salt, paprika and celery salt to taste; spread on a plate to cool, shape, allowing one rounding tablespoon to each croquette, dip in crumbs, then egg, then crumbs again; fry in deep fat and drain on brown paper.

SCOTCH WOODCOCK

11-2 tablespoonfuls butter, add 11-2 tablespoonfuls flour and pour on gradually 1 cup milk, add 1-4 teaspoon salt, few grains paprika and curry powder; add 4 eggs, hard boiled and finely chopped; serve on toasted bread.

DEVILLED SCALLOPS

Clean 1 pint of scallops, heat to boiling point, drain and reserve the liquor; melt 3 tablespoonfuls butter, add 2 table-spoonfuls flour mixed with 1-2 teaspoon salt, 1-4 teaspoon mustard and a few grains paprika; pour on gradually the reserved liquor when the sauce begins to thicken, add the scallops; serve with brown bread sandwiches.

MINT SHERBET

Press the juice from young spear-mint leaves stripped from the stems, wash and drain, dilute with water, make very sweet with sugar or sugar syrup and add a very little lemon juice; freeze the mixture. Water ices are diffi-cult to mould, so it is better to serve them in glasses or in individual dishes.

CREAMED MUSHROOMS

If canned, open the can and pour off every drop of liquid found there, let the mushrooms drain, then put them in a sauce pan with a little cream and butter, pepper and salt; let them simmer gently from five to 10 minutes, and when done pour on slices of buttered toast.

CHOCOLATE PARFAIT

Dissolve 1-2 a pound of best chocolate a pint and a half of cream and 1-2 pound of sugar boiled to a syrup, strain through cheese cloth and put in pail, freeze in the usual way; when frozen, add 3 gills of double cream, work till smooth, and close the pot until wanted. in a breakfast cup of boiling water, add

EGGNOG

Six eggs, 1-2 pound of sugar, 1-2 pigg Six eggs, 1-2 pound of sugar, 1-2 pi of brandy or whiskey, 3 pints of creat whipped to a froth; beat the yolks it the eggs and sugar together until it froth, add the brandy or whiskey, next the whites of the eggs beaten to a stiff froth, and then the whipped cream.

CAVIARE SANDWICHES

Almost any kind of nut makes a good sandwich. Have them ground fine and mix smooth with a little mayonnaise, or use plain cream. A leaf of crisp lettuce used between the slices with the nuts is an improvement.

OLIVE SANDWICHES

Cut the flesh from the stones of half a dozen green olives, chop it fine, add to it a scant tablespoon of salad dress-

SARDINE SANDWICHES

cut into small squares or across the squares.

NEW YEAR'S CAKE

One and a quarter pounds of raisins, seeded, 11-4 pounds of currants, 1-2 a pound of sliced citron, 1-2 a pound of butter, 1-2 a pound of brown sugar, 1-2 a pound of flour, 5 eggs, 1-2 a tumbler of brandy, 1-2 a bottle of rose water, 1 teaspoon of cinnamon, 2 of cloves, 2 of mace and a grated nutmeg.

SARDINE SANDWICHES

Take as many tinned sardines as will be wanted, scrape the skin lightly off and remove any bones there may be; loaf, butter these and lay sardines below tween two of them; cut away the crust and press the slices with the hand to make them adhere; cut them with a sharp knife into any shape desired; serve

Maple Parfait

One cup of maple syrup, 1 cup cream, 2 eggs, 1-4 cup granulated sugar, 1-2 cup nut meats; beat the yolks of the eggs with the sugar vatil light and yellow; heat the syrup and add to the yolks, stirserve eight people.
MRS. J. P. THIBODEAU.

71 East Maple street, Skowhegan, Me.

Cafe Mousse

One pint rich cream, 1-2 cup strong coffee; whip cream until light; add coffee and sweeten to taste; put into a mould and pack it with salt and ice two hours before serving. MENDOTA UPFORD. 11 Tilley avenue, Newport, R. I.

LOBSTER CHIPS. Mrs. M. E. Dahlgren, Atlanta, Ga.

UT ½ pound of the flesh of a boiled lobster into small dice; put 2 ounces of butter into a stew pan and when it bubbles sprinkle in 2 ounces of flour (one tablespoonful); cook it; then pour in a cup of boiling cream and the lobster dice; stir until scalding hot, then take from the fire, and when slightly cooled stir in the beaten yolks of three eggs, a grating of nutmeg, a little ceyenne pepper and salt to taste; return the mixture to the fire and stir it long enough to well set the fire and stir it long enough to well set the eggs; butter a flat dish, in which spread the lobster an inch thick; when cold form into the shape of chips, pointed at each end; bread crumbs, eggs, bread cumbs again, then fry in boiling lard; stick a clove in each chip after it's cold. UT 1/2 pound of the flesh of a boiled

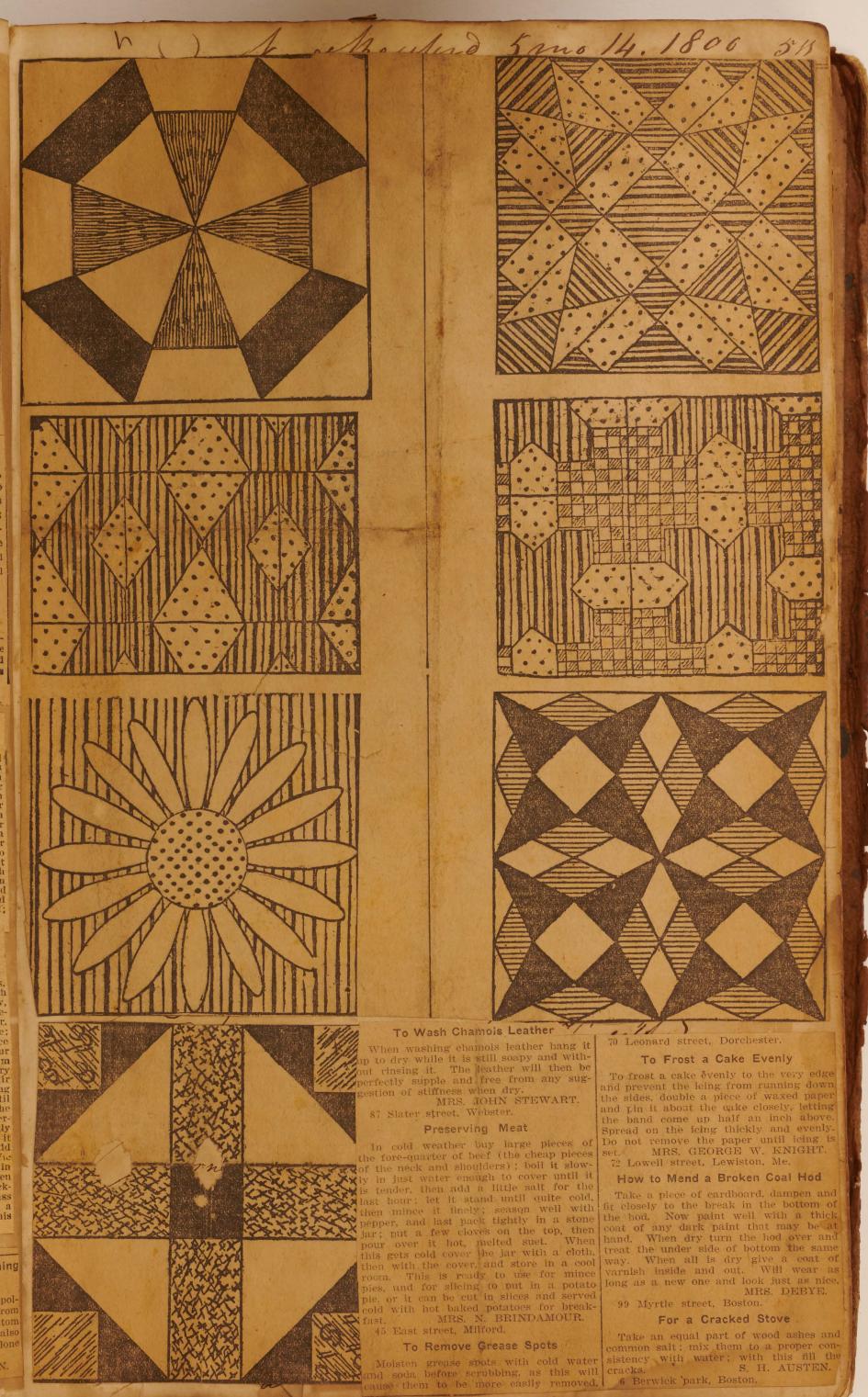
CREAMED SOFT SHELL CLAMS.

Miss Valeria Foster, Atlantic Highlands, N. J.

PEN twenty-five fat soft-shell clams, wash thoroughly and cut off the tough wash thoroughly and cut off the tough black part of them and drain. Now, over a gentle heat, melt one-half table-spoonful of butter; season with pepper, salt and a dash of Worcestershire sauce; when it is all melted into a thin sauce stir into it a large tablespoonful of flour which has been mixed into a smooth cream with either milk or water, and cook very slowly until it all thickens well; then stir in one-half pint of cream, still cooking slowly and never reaching the boil, until the mess has lost all the raw taste of the flour. This will take several minutes—perhaps more—but it will scorch very quickly if you have too much heat; never let it boil. Stir slowly all the time; now add the clam being careful not to break the soft bodies, turning them very gently in the mixture; the yolks of three eggs beaten as light as possible should now be trickled in and gently mixed through the mass by slow stirring; take from fire and add a llash of sherry wine and serve hot. This must be cooked in a chafing dish.

To Prevent Chairs From Scratching Polished Floors

To prevent chairs from scratching polished floors and making a noise, cut from an old felt hat pieces to fit the bottom of each chair leg and glue them on; also glue, a strip on rockers. If this is done



N.

Didford 5m 16 18000 512 h A Lime Paint MAKING A LOG CABIN QUILT

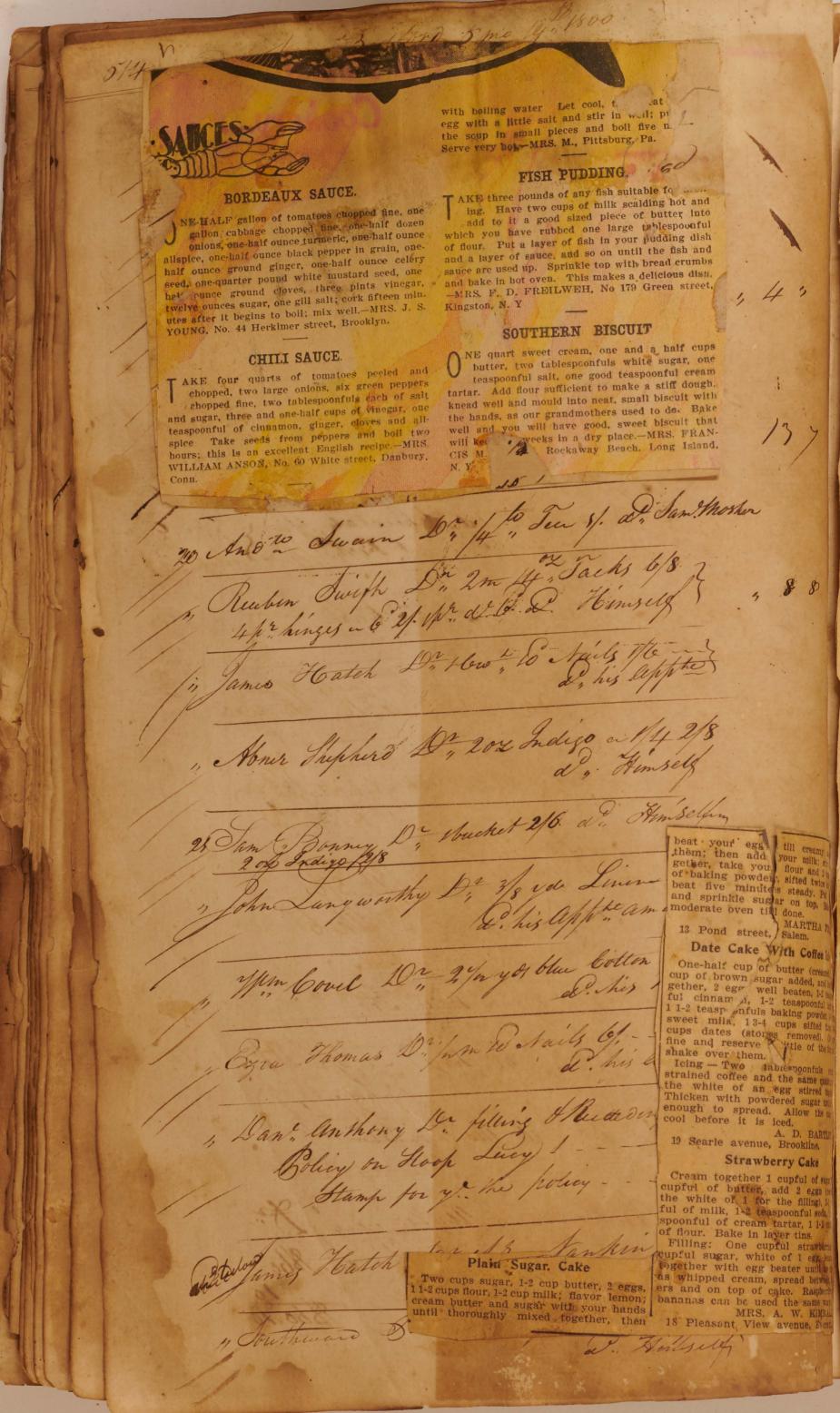
Dear "Grandmother"—I have just made a "log cabin" quilt all on the machine, and it is very much admired. First you will need some turkey red, about a yard. Will need some turkey red, about a yard. Out this up into squares about four by four; then I took two large peach baskets and sorted out my light and dark kets and sorted out my light and dark less as on anything that would used old sheets or anything that would wash. Make the foundations about 16 by 16. Now you are ready to work. Fasten the square of red in the centre, then take a strip of light and have a strip of light on two sides, and on the other two have dark. By using good taste as to colors you ought to have a very pretty quilt. You can have both light ones different patterns as long as they are light, and the same as to the dark ones. Arrange them so as to form a square. I had mine four large squares long and four wide, as it made it look better, and of course it is a big quilt. The strips should be about two inches. The strips should be about two inches wide before sewing, and where you make it on a foundation, it really compares to an inter-lining, so I just backed mine with print and tacked it, and it is as washable as a sheet.

GRAY BONNET. MAKING A LOG CABIN QUILT THERE is a preparation, called government whitewash, which gives very satisfactory results for using on rough lumber or buildings which cannot be readily painted with ordinary paint. This preparation is made by using a bushel of unslaked lime, slaked in warm water, covered during the process to keep in steam. Strain the liquid through a fine strainer, add a peck of salt previously dissolved in warm water, three pounds of Spanish whiting and a pound of glue which has previously been dissolved over a slow fire. To this mixture add five gallons of hot water, stir well, and let stand for five days where the dirt will not get into it. This should be put on hot, Hunsell and one pint of the mixture will cover a square yard if properly applied. Small brushes are best for application. Coloring may be put in to make it any shade-Spanish brown, yellow, or clay color. For inside work in poultry-houses add two pounds of carbolic acid which makes it a good disin-B. F. W. T. fectant. yel balico - 3/22/6 De Cornt. Howland; ll washable as a sheet. GRAY BONNET. Orange Dainty Cake Cream together 1-4 cup butter, 1 cup-sugar and 1 egg; add alternately 3-4 cup milk and 1 cup flour, into which 1 teaspoonful baking powder and a pinch of salt has been sifted. Beat briskly for 5 mnutes. Flavor with the grated rind of 1 orange. For frosting use confec-tioners sugar mixed with enough orange juice and lemon juice to make creamy. juice and lemon juice to make creamy. Bake the cake 1-2 hour. This has been pronounced exceedingly good.
ALICE NICHOLS. Lyds Lad in aix e Vails 4/3 In John, C. Helmo deraught d. 31 · Nowland Gebby Dr 3ydg flund. " Jahuxul Jinno Bollaterials for Tobacco My Jun Di, 1 Hm Covel Dr. 14 40 Nankin Cloud - This Daughter Memforth Dr 1 lew! 10 harly Church Di the modernith Di /4 yo flund 3/6 10 m 1 59/2

Bedford fifth Months 1800 013 h OLD-FASHIONED JOHNNY CAKE Sugar Had whis Daughter, T WO tablespoonfuls lard, two tablespoonfuls butter, two tablespoonfuls molasses, two eggs, one-half cup sugar; beat all together; two cups sweet milk, two cups cornmeal, two cups 1/n yo Durant a 2/14, flour; mix with three caspoonfuls baking powder. Bake in large dripping pan for tonty minutes in hot oven.-URSULA HAYES, Binghamton. SIMPLE DISINFECTANT The following is a refreshing disinfectant for sick room, or any room having an unpleasant odor pervading it. Put some fresh ground cof-" in to hyson fee in a saucer, and in the centre place a small piece of camphor gum, which light with a match. As the gum burns, allow enough coffee to consume with it. The perfume is very pleasant and healthful, being far superior to pastilles and much cheaper.

M. A. McMAHON, da Dr. spud Lock of Pittsfield, Mass. 14 Jeth Rufselv & Sons Di 31/2 de medles afterto, 6 palms 3/1 /n m 14 tucks 1/8 /4 m 3 1 ORANGE PINEAPPLE Drug Lucinda Don Ide Chac Mrs. M. Asher, 171 Lloyd street. 2ht d'. 2/6 5% d'. Cap! Atlanta, Ga.

OULneggs, two and a half cups of flour, threups of sugar, half a cup of butter, bad, a cup of milk, half a cup of water, three light teaspoonfuls of yeast powder. Cream sugar and butter together, separate eggs and add the yolks; stir in milk, water and flour; grate the peel of one orange into batter, then beat the whites to a stiff froth and add last. Bake in jelly paus. Icing—Grate three oranges, rind and pulp, take out seeds and add one small box of grated pineapple. Beat the whites of two eggs to a stiff froth, stir into oranges and pireapple and sweeten to taste. Spread thickly between layers. Atlanta, Ga. Holme La Jo bent him 1/6. 1/en 1, Sam, Bonney Dr 1 thumb Lo MOCHA CAKE. One-half cup butter, one cup sugar creamed together, add yolks of three eggs, one and one-half cups flour, one teaspoonful baking powder, a dash of salt, whites of eggs beaten stiff, one-quarter cup of sweet milk, flavor to taste. Butter a papered tin and sprinkle with equal quantities sugar and flour. dethe Rupell Isting 19: 1/4 eth Bukell Lour Dr 2 hundylapur 1/2 10 nails 6/. /4 m 20 00 4 In I had pencil 9 Handle Stick 2/6 , Mm S. Wall Dr. I Spoon n. a, Abm Smith In " Reubin Swift Do hyd derge and 3 2 Josiah Moso Dr. while Mo och Himself -Humphy Ricketsons Make and Dr. Hamp-Rufull Davis Dr. 5/8 yo Mado in 5/6 3/5/h



GRAHAM BREAD.

gadahoc-Please try my recipe for nam bread. Two and one-half cups t liquid, water or water and milk, ip molasses, 11/2 teaspoons salt, reast cake dissolved in 4 cup lukevarm water, 3 cups flour, 3 cups gram flour. Prepare and bake as entre wheat bread. The bran remaining in sieve after sifting graham our should be discarded.

A Vermont Breeze.

CREAM PUFFS.

Melt ½ cup butter in 1 cup of hot water; while boing stir in 1 cup of our, then cool; when cold, stir in 3 nbeaten eggs, one at a time, drop in uttered tins and bake 25 minutes in a oderate oven.

Filling for Puffs—1 cup milk, 3 table-poons of sugar, 2 tablespoons of corn-tarch, 1 egg, boil a few minutes, flavor then cold. A great favorite. Kenneth Munson Crane.

LEMON RICE PUDDING.

For Quinda-To 1 cup of rice boiled in pint of water (seasoned well with alt until dry) add a pint of milk in which a little cornstarch has been dissolved and boil again. Add the yolks solved and boil again. Add the yolks of two eggs, beaten with ½ cup sugar. Stir well together. Lastly, add juice and grated rind of 1 lemon. Place in dish and bake slowly in oven. When done, spread over the top, the whites beaten with 2 tablespoons sugar. Brown in oven. A cup of raisins may be added just before baking. Waverley Lily.

GRAPE JELLY.

Dear Esculent-Try this rule for grape jelly and I am sure you will be satisfied. The grapes should be about half ripe and wild ones are better than cultivated. Be very sure that they have not been chilled by frost; if they have the jelly will turn thin again.

been chilled by frost; if they have the jelly will turn thin again.

Pick over and wash your grapes, put them in kettle and crush them. Let them boil 10 minutes. After they come to a hard boil drain them through a dannel bag (outing flannel or flannelete is suitable), measure the juice as you put it in your kettle and boil it again 10 minutes, hard as before. Measure an equal quantity of sugar and put it near the fire where it will get warm.

Turn the juice into the sugar, stirring with a wooden spoon until the sugar is dissolved. Have your glasses ready, as the jelly will begin to thicken as soon as the sugar is dissolved. Set it away in a cool place for 48 hours and fill up the glasses with melted parafine. I have have used this rule for 12 years and my jelly is just as smooth when two years' old as when made. It never granulates and is as delicate as currant.

I make currant jelly exactly the same way; other fruits are boiled in proportion to the amount of water added. The secret of the process is not to cook the sugar and fruit juice together.

Polly T.

CORN SALAD.

Twelve ears corn, 2 large peppers, 1 head cabbage, 1 cup sugar, 2 table-spoons mustard, 2 tablespoons salt, cover with vinegar. Cook about 30 minutes after it commences to boil, and be careful it does not burn. The corn is to be cut from the cob and the cabbage shredded. Excellent as a salad or as a relish with cold meats. To be sealed while hot.

Betty Golden.

PICKLED WATERMELON RIND.

For English Betty-Ten pounds of watermelon rind, boiled in water until tender; drain the water off and make a sirup of 2 pounds of white sugar, 1 quart of vinegar, ½ ounce of cloves, I ounce cinnamon. The sirup to be poured over the rind boiling hot three days in succession.

ELDERBERRY WINE.

For Fitchburg - To the sister that wanted recipe for elderberry wine. Here are 4 recipes: Over each gallon of berries pour 1 gallon of boiling water. Let stand 12 hours, then draw it off and boil it with 3½ pounds of sugar. While boiling beat in the whites of a few eggs to clarify it, then skim it clear; add ½ or would there be danger of a cyclone of pulverized ginger root, with some cloves and cinnamen, to every cordial welcome to the column from

galion of the wine. After it has boiled a little longer turn it into a tub, and when it is cool add a slice of toast rubbed well with yeast. Let it ferment a day or two, add a few raisins and put all in a large jug or cask, after having rinsed it around with brandy.

No. 2—Take the largest stems from the berries and add enough water to scald them, measure the water when put in. After the berries are well scalded strain them, and to each pint and a half of juice allow I quart of water, making allowance for the water. Put in to scald them and to every pint of juice add 1 pound of sugar, put all into kettle again and give it a scald, then strain it into a jar. When cold, toast a slice of bread, put hop yeast on both sides and lay it sently on surface of the wine. When it is done fermenting put in a little bag some ginger, cloves, cinnamon and mace and hang it in the jar. After a proper length of time remove the bag and bottle your wine for use.

No. 3—To 3 quarts of berries add 3 quarts of water and boil one hour, then add 3 pounds of sugar and boil half hour longer, put your spices in a bag and boil in your wine during this half hour. When nearly cold strain into jar and put in 1 teacup of hop yeast. Let it stand till done working, which will be about two weeks, then strain again and bottle for use. It will keep many years; in fact it becomes better with age.

No. 4—Scald and strain your berries and to every 2 quarts of berries add 2 quarts of water, then add 3 pounds of brown sugar and boil for one hour. Put in stone jar and when cool put in ½ yeast cake, let it work for 10 or 12 days, then bottle and cork tightly.

I have also a recipe for currant and blackberry wine if any one would like them; the recipes are true and tried and have been used by my family for years and years. Hope they will be what the sister inquired for. I have forgotten her name.

CANNED PEACHES.

CANNED PEACHES.

Fill jars with peeled, raw fruit, leaving fruit whole. To each quart jar add 1 cup of sugar and 1 cup of water. Place jars in a boiler on a rack, or a towel, and pour in water (cold), so it is more than halfway up the bottles. is more than halfway up the bottles. Put rubbers (I use two to a jar), and caps on, but do not screw the latter down. Cook in the water one hour and let cool in the water, then lift out and screw on tops. If sugar settles to bottom of jars, it will dissolve later. Some people fill up jars with boiled water, to replace what evaporates, but I prefer to seal mine up as they are. After sealing, cover tops with melted paraffine, so that it reaches below the rubbers.

paraffine, so that it reader rubbers.

Brandied peaches—Cover peaches with hot water and cook until soft. When soft put in jars, and strain water. To every quart of water add one pint of sugar and boil 20 minutes. For 10 jars of fruit, take 1 pint of white brandy. Be sure to use white. Add this to the sirup, after removing from the fire. Fill jars with this sirup and seal.

Betty Golden.

COOKING NOTES.

Will some of the kind sisters tell me how to use pastry flour? I have made cake several times with it but it is heavy and looks as though there was not enough soda in it. I am just beginning to cook for two and would like some dainty desserts. I enjoy cooking and will anxiously watch the paper for something nice. I hope some of the sisters will answer and I will return the

PRESERVING NOTES.

Dear Globe Sisters-I am sending in some recipes for canning and preserving and I wish some one would try them and let me know what success she has. I neglected to state, in the mustard pickle recipe, that if it is impossible to obtain the large cucumbers, one may use the cucumber pickles from the store in their place. The mustard pickle comes from cape Cod and the others from the Nutmeg state.

Betty Golden.

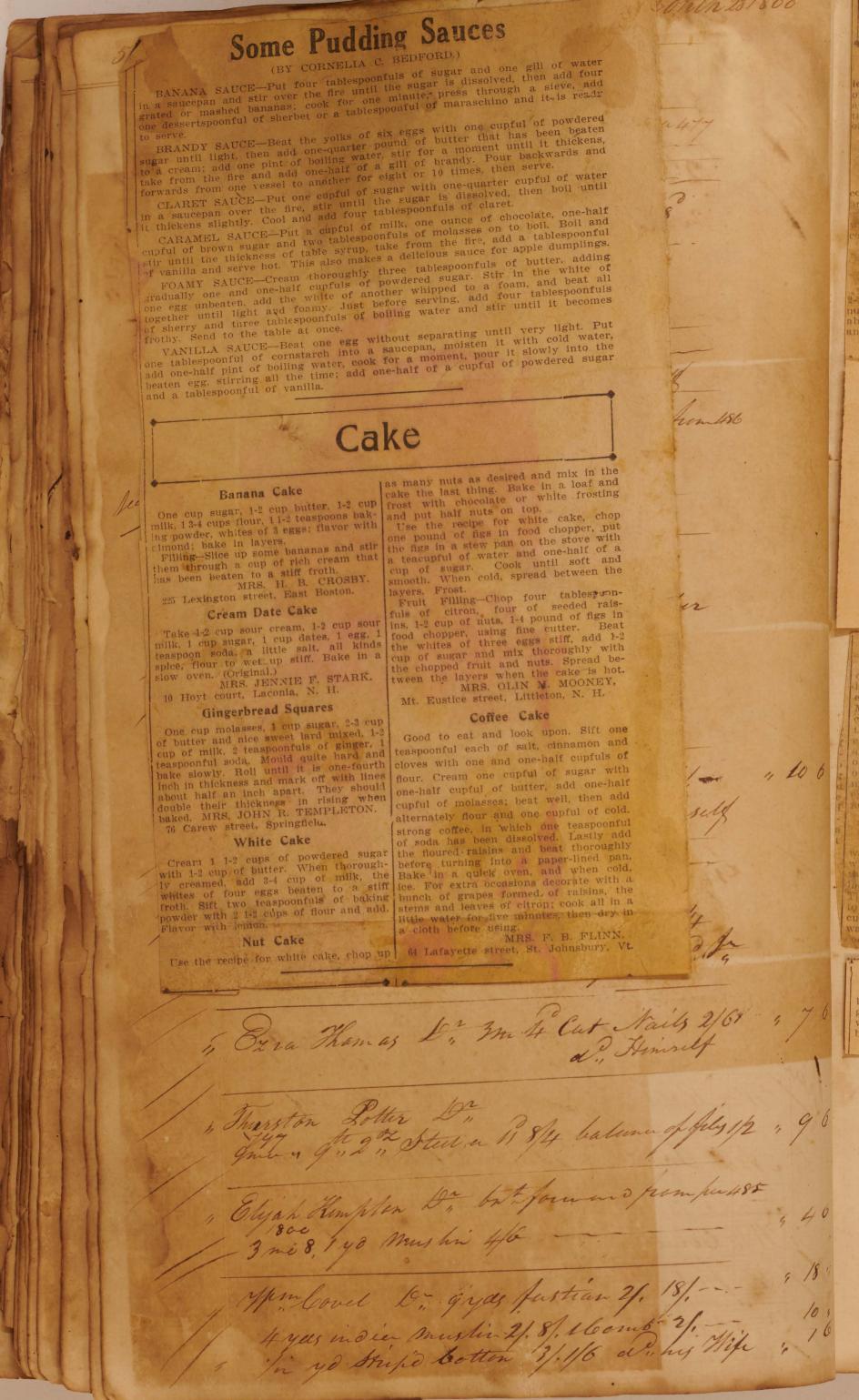
Will some of the sisters tell me how to put up corn on the ear in cold water?

A-Butter-In.

PLANTS AND FLOWERS.

Dear H. D. Sisters-Possibly some of you remember a contributor to this column with the nom de plume "A Breeze from Lake Champlain," some-times shortened to "Breeze." Well, she is still among the living and as much interested in the Globe as formerly, and

an 2/ hast board? 4 a historie 12) fie in 2/n 4/. mg a his Hife } le Nails 3/ - dwith ruds - w 7/1 1/19 In Huntton & Himself nathan's seperate



Candy

Lemon Cocoanut Fudge

Take I pound of sugar, juice of 2 lemons, grated rind of 1 lemon 1-2 cup of coconnut, small piece of butter; stir all together, then let boil 12 minutes; take from five, but until creamy, pour on buttered tins and cut.

MRS. NELLIE J. WINDFORT.
63 Ernwood street, West Somerville.

Divinity Fudge

corn syrup, 1-2 cup cold water; let boil antil it strings, usually about 8 minutes; dies of 2 cugs, beaten stiff, 1-2 pound water; beat and then cool. Do not

coole eggs or nuts. NRS. CHARLES MILLER. 22 Claressont park, Boston.

Peanut Butter Fudge

Two squares checotate. 2 cups sugar, 2-3 cup milk a piece of buffer size valuate, 2 tablespoonfuls pearut buffer; cook about six minutes; take from fire, beat and pour in buffered pan. Delicious.

MRS. J. E. SAMPSON.

43 Putnam street, East Weymouth.

Pie

Mock Cherry Pie

Put water on and let stew together 1 pint cranberries and 1-2 pound raisins; into this put 11-2 cups sugar and 1 drop of almond flavoring. This makes two ples. Bake with two crusts. I make my crust this way: Two cups flour, 4 table-spoons lard. I teaspoon salt, 1-2 teaspoon baking powder, mix with cold water.

MRS. JOHN R. FINNIGAN.

262 Auburn street, Manchester, N. H.

Fronted Lemon Pie

Juice and grated rind of 1 lemon, Juice and grated rind of 1 lemon, 1 cup sugar, 3 eggs (yolks), pinch of salt, 2-3 cup of hot water thickened with 3 great spoons of flour. Let cool and add to mixture. Bake with one crust. When done best whites, stiff, add two great spoons of sugar and spread over top. Fit in oven and brown slightly. Two eggs may be used instead of three if desired.

SUSIE P. VIRGIN.

114 Franklin street, Rumford, Me.

is not used the garments will soon look faded and bleached.

A tablespoonful of black pepper stirred

Month 24/800

into the first suds in which cottons are washed, will prevent colors from run-

Five cents' worth of sugar of lead crystals dissolved in a pailful of water makes a solution which fixes colors and establishes the tone of pinks, blues and lavenders.

The fabric should remain in the sugar

The fabric should remain in the sugar of lead bath half an hour or so before going to the suds. These baths will not prevent a garment from fading if it is hung in the sun to dry.

Vinegar is useful in reviving colors. Add one tablespoonful of common vinegar to every quart of cold rinsing water. Thoroughly saturate the article, and wring tightly and dry quickly.

If the color has been taken out of silks by fruit stains, ammonia will usually restore the color.

ally restore the color.

Prevention of Infection From Typhoid Fever

Take six drachms of powdered nitre (saltpetre) and six drachms of sulphuric acid (oil of vitriol), mix them in a teacup, by adding one drachm of the acid at a time; a copious discharge of nitrous acid gas will take place. The cup to be placed during the preparation on a hot hearth or a plate of heated iron and mixture stirred with a tobacco pine. This quantity is sufficient for a pipe. This quantity is sufficient for a common size room, less will do for a small room. Avoid breathing the gas as it rises from the cup. No injury to the lungs will happen when the air of the room is impregnated with the gas, and it cannot be too widely known that it possesses the property of preventing infection from fever.

MRS. ANNA WALKER.

174 Main avenue, Gardiner, Me.

powdered in Dr but foru

CHOCOLATE CAKE

Shave four ounces of unsweetened chocolate, and half a cup of sugar. Boil until thick ened, then add a teaspoon of valida. Mix half a cup of butter find uslf a cup of sugar, stir them to a creamer then add the besten yolks of three cases and the chocolate mixture, their accounter, a little at a time, two cubs of sifest flour mixed with a teaspoon of baking powder and half a cup of milk. Lastly, fold in the whites of two esgs. Bake in loaves or in layers in a moderate oven.

SOME HINTS FOR THE SUMMER WASHING SUMMER WASHING INTERCENT.

MARSHMALLOW FROSTING

Boil one cup of sugar and half cup of water together until it threads. Feat whites of two ergs until stiff, then add the syrup, a few drons at a vime, heating until stiff het een each addition. Then take two tablespoons of hot water to one-fourth p and of marshmallows cut in two paces and melt ever hot water; add to the boiled frosting. When each spread on the cake.

beaten, 1-2 a teaspoonful of salt, few grains paprika and 1-3 cup flour; beat well, fry as griddle cakes and serve with butter or maple syrup.

WISS STEAK

1, Thos Hamm

SUMMER WASHING

BY MARION HARRIS NEIL

The first requirement of a good appearance in the summer time is that our garments should be clean and fresh looking, as if they had but lately made acquaintance with soap and water. To send such things to the laundry whenever they need washing increases our weekly expenses

in an alarming degree.

The economical must therefore learn to wash for herself. And this is not such a difficulty, at least it is one that most of us can surmount. Soap jelly is a valuable help in such washings, and is easily prepared, though it cannot be made too long beforehand, as if kept more than a week or so it loses its good-

Take as much soap as will be needed, and shred it fine with a knife, putting it in a saucepan to melt slowly till it is clear and without lumps. Then pour it off into a jar or basin and let it re-main until required.

CORN FRITTERS

To 11-4 cups of corn add 1 egg welf eaten, 1-2 a teaspoonful of salt, few rains paprika and 1-3 cup flour; peat ell, fry as griddle cakes and serve with atter or maple syrup.

Take the soap, do not boil it luickly, and do not fill the saucepan, wenthough you mean to have a big wash, as the soap is very liable to splash over, and this not only wastes it, but causes an unpleasant odor in the

Any odds and ends may be used for his jelly, which is an advantage. The quantities used are a quarter of a pound of soap to every quart of water.

For all sorts of washing the best soap

of its kind is to be recommended as it goes further, does its work better and so saves its extra first cost.

To Prevent Fading

Great care should be taken in washing delicately tinted shirt waists or summer gowns to prevent fading. Alum used in the rinsing water will prevent green from fading. A handful of salt thrown

into the rinsing water will set blue.

Ox-gall is good to use for gray and brown. Hay water, made by pouring boiling water over hay, is excellent for washing tan or brown linen. When this India Sq., Boston.

Prints and Colored Muslins

Prints and colored muslins should neves be soaked for any length of time before they are washed.

they are washed.

The addition of salt to the water in which they are immersed does much towards fixing the color. The articles should then be wrung out of the brine water and dropped at once into a good lather of warm, but not hot, water.

After working thoroughly with the hands, first on the right side, and then on the wrong, they should be again wrung out, placed in cold water, wrung again, rinsed, and finally replaced in the salted water, until they are required for starching. starching.

In the case of blue and mauve muslin or cotton articles, the proportion of one tablespoonful of vinegar should be added to two pints of rinsing water.

Yellow muslins are improved by the addition of half a teaspoonful of methylated spirits to two pints of water, while faded colors are considerably freshened and deepened by immersing the garment. and deepened by immersing the garment in a solution of alum and water for two hours, the proportion being one ounce to each gallon of water.

Muslin thickens if the washing operations are unduly prolonged. If the fabric has become yellow it may be considerably whitened by boiling in a lather made of pure soap and milk in the proportion of four ounces of soap to two pints of milk.

To Clean Velvet

Light velvets are cleaned by gently rubbing with a flannel previously dipped in kerosene when the wrong side requires drawing over a hot iron in order to raise the pile.

Heat the iron and have it held firmly, face upward. Place a wet cloth upon it and draw the velvet over it with the back of the velvet upon the cloth. The steam rising through it will raise the pile

When it has been steamed all over, rewhen it has been steamed an over, remove the wet cloth and lightly run the velvet over the iron to dry it. To clean mud-spotted, black velvet a solution of equal parts of spirits of wine, ox-gall and water will be found efficacious.

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REMOVING STAINS. RUIT stains (when fresh) can be removed by RON mold, mildew or almost any similar pouring boiling water through stained part until spot disappears. Old fruit stains must can be taken out by dipping in dilute. acid; then cover with salt and lay in the be removed with oxalic acid. Wash stains in acid sun until the stains disappear. If of long till it disappears. Rinse at once, then wet spot in several waters as soon as stain is no longer visible. For interest in ammonia and rinse well in clear water. Tea, coffee and cocoa stains: Take one-half pint javelle visible. For ink, fruit or wine stains, wash in clear cold water, then mix one teaspoonful of acils/0/6 water to one quart clear water, and let stained part soak in it several hours. Rinse well in two oxalic acid and half a pint of rain water. Dip waters. This will remove stains that have been stain in this and was r water. A table- strain spoonter of white current julce is better than previously washed. Grass stains should be rubbed well with molasses, then washed. Mildew: Cut common soap fine and cook to paste with water; lemon. This can be used on the most delicate fabric without injury.—MRS. HARRIET ADAMS spread paste on spots and sprinkle with fine pow-CHAMBERS, 493 North Clark street, Chicago, Ill. dered potash; spread on gress in sun one Eny.— MRS. W. H. T., 708 North Broadway, Balti-O remove stains from white goods: Perspiration stains are removed by applying a strong solution of soda; rinse well and dry. Mildew is easily faken out with chloride of lime. Raspberry O remove mildew: Dip in a moderately strong solution of nitric acid, cover with salt and and strawberry stains will disappear if boiling lay in the sun. When the spots are out wash hot, soft water is poured over them. All other and rinse thoroughly, or the acid will rot the fabric. Or, mix lemon juice with salt, powdered fruit stains are removed with oxalic acid. Oxalic acid will also remove leather and ink stains. Tea, starch and soft soap; apply with a brush, and lay coffee and chocolate stains may be removed by using boiling hot, soft water. If of long standing on the grass till the stains come out. A simple and easy method of removing wine stains from a soak in glycerine and wash the latter out with cold table cloth is to hold the stained part in milk water. For orange and lemon stains use diluted boiling over the fire. The stains will soon disapammonia. To remove red iron rust make a thick pear. To remove strawberry or coffee stains, place paste of lemon or pie-plant juice, salt and starch the article over a pail or tub and pour a small and expose to the sun. Try oxalic acid for black stream of boiling water on the spots, and the Iron rust. Use alcohol or molasses for grass stains. stains will disappear. Pour the water from as For wine stains, cover with salt and lay in the great a distance as possible. To remove oil spots sun. Blood stains can be removed by soaking in m matting or counterpanes, wet the spot with cold soap suds to which a little kerosene has been hol, rub the wet spot with soap, then wash with cold water.-MRS. E. A. RITCHIE, Purdy added. Use kerosene, machine oil or vaseline for tar or fresh paint, and afterward wash with soap Station, N. Y. and cold water.-MRS. C. FISCHER, No. 262 INE stains can be removed from linen by Eighth avenue, Newark, N. J. W holding in boiling milk. For fruit stains rub yellow soap on both sides of stain and TO take out fruit stains tie up cream of tartar tle a piece of pearl ash in it and boil in water. in the spotted places and put the garment into When exposed to the sun and air the stain will cold water and boil it. If the stains are much gradually disappear. For grass stains in linen and spread stir cream of tartar in the water. If still lawn use alcohol, then cold water and soap. For visible, boil the garment in a mixture of superiron rust use salt and lemon juice and sunshine. carbonate of soda, a tablespoonful to a pail of water.-MRS. L. KOELBEL, No. 64 Catharine This is also good for ink stains in wash goods. For mildew, rub with soap and chalk feely .- MRS. street, Utica, N. Y. S. A. PITT, No. 1323 West Fayette street, Baltimore, Md. TO remove stains from table linen, put over a POTS, PANS AN tub, pour very hot water from a distance on stains till they disappear. Soak a few minutes in clear water, wash with soap, then put in boiler with cold water and soap powder; scald, HEN tins are hard to wash, where food has then rinse. They will look clear and white. Iron burned on, like baked fish or oatmeal, put the when partly dry. Never soak clothes over night dish on the stove, filled with cold water and a half teaspoonful of baking soda, and let it boil, and 31 all 2h to have the dirt soaked all through them. About twenty minutes before washing always put in cold your dish will wash easily and the odor of fish will water to scald, and they will look fine and smell be gone.-MRS. JENNIE A. THURSTON, No. 1 sweet. Molasses will remove grass stains from Baldwin street, Haverhill, Mass. woollens. Rub in and rinse in clear water. To remove ink stains soak in ripe tomato juice. LEAN up as you go. Put scalding water in each Blood stains, especially from nose bleed, can be saucepan or stewpan as you finish using it. quickly removed by washing in kerosene, then Dry your saucepans before you put them on wash in soapy water, scald and rinse.-MRS. the shelf. Never scrub the inside of a frying pau; HATTIE S. TARR, 84 Hill street, Biddeford, Me. rub it with wet silver sand and rinse it out afterward with hot water. Clean your tins with soap OOL rain water and soda will remove machine and whiting, mixed, made into a thick cream with grease from washable fabrics. Wax, resin hot water; rub it on with flannel; when dry rub off and turpentine pitch may be removed by pure with chamois and dry whiting .- MRS. R. D. BOWalcohol. Hard pitch may be softened with lard and removed by turpentine and soap. Fruit stains LAND, Elkton, Md. may be steamed out by pouring on boiling water O keep pots and pans perfectly clean, as soon by dipping in sour buttermilk and drying in the as through cooking sprinkle a little lye on sun. For coffee and chocolate stains, soap and cloth, dip in coal ashes and scour them well. wash in hot water and hold stain over burning sul-Wash thoroughly with hot water and soap, dry phur. For discolorations produced by acids apply well and hang up .- MRS. EFFIE CLINGENPEEL, ammonia water. For spots from alkaline sub-Roanoke, Va. stances apply vinegar. For ink stains, iron mold, etc., Iemon juice or oxalic acid. Rinse off the acid after the spot has disappeared. For indelible ink O keep pots and pans nice and clean, dip each article in strong lye or soft soap, then scour stains soak in a solution of common salt, then with common sifted coal ashes .- MRS. M. V. wash with ammonia. Do not attempt to remove ains. Any acid that will take them out v the fabric.—MRS. GEORGE M. ROB-SIMPLE method for cleansing new iron cookbury, N. H. ing vessels is to rub the vessel well inside with oxalic av stains, put spot over a tub and juice, salite of hot water through. For ink bridge, M wilk For grass stains, weak lard, then set aside for twelve hours. After this, wash thoroughly with soap and water, then repeat the greasing and set the vessel aside again for twenty-four hours. After the second greasing lilk. For grass stains, weak To remove iron rust, lemon the vessel is ready for use .- MRS. S. E. M., Kein-.-LUCY B. WHITE, Stock-Susannah Grinnew Dr. im 10 Noils 10/6.2 Junes Hatch Dr. 2 castul Files 1/10

Bedford 6 ma 7, 1800 For Shoes That Slip at the Heel If you have a new pair of shoes that slip at the heel paste in some to profigure, and that is good, also ut. Paste flannel, and that is good, also ut. Paste tect the stocking from wearing out. Paste into the bottom of children's shoes and into the stockings a gread deal.

MRS, JENNIE F. STARK, MRS, JENNIE F. STARK, MRS, JENNIE F. STARK, Laconia, N. H. her Din 1/4 m 20 hails 4/6 HELPS IN JELLY MAKING

If the sugar is heated in the stove, while the juice is boiling on the juice, while hot added to the boiling and cause and when hot added to the boiling cause it will dissolve more quickly and cause it will dissolve more quickly and to boil the mixture to jelly sooner, to boil the mixture sally long enough to boil the fuice after adding the sugar. If clear jelly is desired, bag over night.

Onese cloth bag over night. Jell Dr. 3 3/8 yes flans 3/6 lell Din /4 to Twine of Delabel. is desired.
Cover jelly glasses with melted paraffine after the jelly has become cold.
MRS, RAYMOND COWAN. Have strips of molding nailed about accolung to the he linoleum where it comes to the he linoleum where dust from getting hoards, this prevents dust from getting moderneath and also preserves the edges inderneath and also preserves the edges noards, this prevents dust from getting inderneath and also preserves the edges from moisture under the floor covering.

MRS.

MRS. MARGARET RAMSEY.

28 Richmond street, Weymouth. NEW USES FOR GLYCERINE

Mast people use glycerine, but its value
in cooking is not sufficiently appreciated.
In making a cake add a little glycerine to
to the dough, in proportion of a twill
to the dough, pound of flour. In make
spoonful to a pound of flour. In make
make the cake delicately lightly revent fering jam, three spoonfuls of glycerine to
make the cake delicately little greent foring jam, three spoonfuls of the sugar
very pound of fruit will prevent fering jam, three spoonfuls of when sugar
mentation and all risk of when sugar
mentation and all risk of when sugar
cornot be taken, glycerine proves an excrystalizing. For invalids, when sugar
mentation be taken, glycerine proves an excannot be taken, glycerine proves an excannot be taken, stewed fruits or a
puddings, custards, stewetening,
MRS. EVA
MRS. EVA 13/4 yds Linen 4.13/ Tobacco My, & Do + Liv 1, 10 Nails 1/6 Sum Bodman Do, 1 Cw , Scuppir Als 1/1 14 m 3 de from the Min Dunne Wines Durfu Di, Mile 1/10 at, Finiscly loush Di, To Cabel June rue? from him in full of wer ho n Jusannah frinnell widow 1 2 14 Cut Nails 2/2 Reuben Swift Dr. 14 Cw holdails Han Junis Allen 2. De Mundannu!

INE linen will not bear rubbing. To clean them, soak in soap suds, work them up and down with the hands, then rinse in clear water. A pinch of gum arabic dissolved in hot water and a little bluing should be used to dip the pleces into before drying. Stretch perfectly smooth on a marble bureau top or a pane of glass and allow to dry .- MRS. CHARLES K. STERN, 12 West 115th street, New York City.

ELICATE lineas should be thoroughly wet, then washed through a warm suds made with good soap. Rinse through two waters, the first one scalding hot (unless there are colors worked in the linen), the last one faintly tinged with good bluing. Lay the pieces between folds of clean white cloth. After twenty minutes iron, taking the thinnest pieces first. — MANTIE L. HUNTER, 403 Mahoning avenue, Warren, Ohio.

COR cleansing fabrics without injuring the texture or "starting" the color, however delicate: Grate two medium-sized potatoes into a bowl containing one pint of clean cold water; strain carefully through a sieve, allowing the liquid to fall into another vessel containing an additional pint of cold water. Let it settle and then pour off the water and bottle it for use. It may be put into a clean fruit jar. Softly rub the soiled fabric or garment with a sponge dipped in the potato water, dry carefully in the shade and iron. Use the sediment left after pouring off the water for cleaning heavy cloths, rugs and carpets.—MRS. H. JACK-SON, Buffalo, N. Y.

Washed in soap suds rinsed well, starched immediately and then pulled into shape. Embroideries should be ironed on the wrong side over flannel.-MRS. A. ELDER, 168 Massasoit street, Springfield, Mass.

ASH delicate linens entirely with hands, using no washboard, and boil and wash by themselves. Rinse all white linens and cottons in two or more cold waters, using a little blue in last water. If after boiling and rubbing well stains cannot be removed from linens and handkerchiefs, use a little chloride of lime in the water .- MRS. J. C. SINCLAIR, 493 Ninth street, Brooklyn.

TO wash linens and cottons, soak one hour and no more in warm suda; then place in boiler in cold suds; allow to boil just five minutes, then take out in clear suds water that contains one good sized tablespoonful of powdered borax. Then rinse in bluing water lightly. They will wash easy, keep white and remain so.—MRS. H. W. W., 214 Lake avenue, Rochester, N. Y.

TO wash delicate linens make flour starch of soft water; thin with cool, soft water; wash linens in this without soap; rinse in thin starch water and hang out to dry. This is the best way to wash very fine linen dresses,-MRS. H. GA-TISS, Perth Amboy, N. J.

TO AVOID SHRIN

O wash blankets take one-half bar of any good laundry soap, shave it very fine and pour over it a pint of boiling water. Put this up

fire and stif until it becomes a thick pas How little it costs if we give it a thought, this put one tablespoonful of borax and t spoonfuls of ammonia. Have ready a tub water, softened with a tablespoonful of Stir into this the soap mixture, then put hankets or the woollen articles. Let the for an hour coccedentally supported the soap mixture. The doud from a neighbor's face, and the press of a hand in sympathy. A sorrowful tear efface. for an hour, occasionally turning them ove trun through a wringer. After this rinse will tepid water, being careful never to rub thands. Run through the wringer into all the costs so little! I wonder why water, and from this wring out and hand words, a glance, a touch—sunt odry. Blankets when washed this wai soft as when new. Those that are to be should be taken from the line when da pressed with warm irons .- MRS. B. LANI 2033 Frederick avenue, Baltimore, Md.

EVER scald woollens. Wash in wa suds, rinse in lukewarm water twice, lengthwise, repeating at intervals v ing to prevent shrinking .- Mrs. A. S. B.. lawn avenue, Saratoga, N. Y.

N washing woollens always have clean to add a little powdered borax. Put in lens, white ones first, and have w Wash and rinse them in clean hot w wring dry. Never put them in cold wa will make them shrink and make them following this rule you will have nice, w woollens .- Mrs. C. F. CORNELIUS, No. son street, Portsmouth, N. H.

ASH flanne's thoroughly with soap s bing out all soiled spots, and rinse water without any soap; having t of the same temperature as washed in, r times, then wring out as dry as possible up to dry. Flannels washed this way like new till worn out .- MRS. LIZZIE Se ER. Sheridan street. Pittsburg, Pa.

John Coggeshall Lo /n ex Indigo & Thinself

HE first thing to consider in washing flannels so

that they retain their size is that the articles

be washed and rinsed in water of the same

Give it a Thought.

Overheard at the Wedding.

Here she comes!
Pretty, isn't she?
Is it silk or satin?
She's as white as the wall!
Did he give her those diamonds?
He's scared to death!
Isn't, she cool?
That train's a horrid shape!
Aren't the bridesmaids plain?
If her hair isn't parted in the middle!
Wonder what on earth she married im for?

Wonder what on earth she married him for?
Isn't he handsome?
Good enough for her, anyway!
She jilted somebody, didn't she?
Did she say she would 'obey''?
There, they are married!
Doesn't she look happy?
What a handsome couple!
How gracefully she walks!
Dear me, what airs she puts on!
Well, she's off her father's hands at last!

Well, she's off her father's nanu-last!

Hope they'll be happy!
They say she's awfully smart!
That magnificent dress will
squashed!
I'll bet she worships him!
Wasn't it a stupid wedding?
What dowdy dresses!
I'll never go to another!
I'm just suffocated!
Tired to death!
Glad it's over!
O dear!

O dear!

"For-get-Me Not."

temperature, about as warm as the hands can bear. Rub through two soapy waters, wring them out and put into plenty of clear, clean, warm water to rinse; wring, shake them well and hang up. Do not take out of this warm water and hang out in a freezing air, as that tends to shrink them. It is better to dry them in the house. They should dry quickly. While a little damp bring in and press smoothly on the wrong side with as hot an iron as can be used without scorching the goods .-MARGARET J. MORRISSEY, No. 180 West Circular street, Saratoga Springs, N. Y. In futo hyson Jico 5/3 unes Hatch Dr. 1/2 Nankin 7

V Dedford 6 man 16 ... 1800. Joshua Barker Don 1 book 10 hails 1/62 Henery Jucker Lon 5 3/4 yes murias Shut 3/9 the Brush st, at his Lon etoner Jusunnah Grinnell D. 1/4 m 4 Brads 5/8. 1 5 4 Sant Banny D. 102 Indigo 1/4 de Self 1, Allen Shiphered L. 3 yels Linen 4. 12/2. Heterhere Delano Dr. 5/2 yds Gmighum 4/1, 2 ~ Bhilip Mosher Dr. pupu 4 fish Fooks 3 James Hatch Dingth Sugar 1, 2/ 3 wood Joseph Chase Din Huranna Grinnette 100 mm 2. Cut Nails Barnabas Tation De 3 Cio to Sails 1/2 3 ", back De To Humpney auther 12.19 Lep, Diduted for hospital Repeter De Cash Short remotione to eles Heeth Drof Carly in full by John Ribbin of nobey laken up

526 M & New Bedford & mo. 12 m 1800 Jam Banny Dr. 2 1/4 ydy balico 2/10 Col., his Wife S fit Gilbert Rufiell Dn To bash

puco him on aut the Ship Sampson \$4000 Rupell Davis Dr /ndr huk pander David Stumb. Dr. 1 Chisel 1/6 d? Himself Isa Smith South Stockings 6/6 mg I Trine Feekhum Dr. "

"Inyd Ging hum 1/8 - Dr. Himself In Rufsell Davis Di, whoush 2/3 a his affice. I Johnth Langworthy Do. Awist 1 Ships & Je Abm, Smith De 3 to Coffee a 2/ 6/, - 3 Son as m Southward Potter Da 1/1 Shoes 1/6 , Charly Church Di, fu to hyson Tens/3 15 Tobacco My 10 n so 10 Sails go m 6 Sails 8/ de In . 6 Helmo Thip dampson Do / y Min bovel Da Luyd mustin st. haid, Simion Nash D? /4 m of Brads on 5/8 1/5

V Dedford 6 man 16 ... 1800. Joshua Barker Don 1 book 10 hails 1/62 Henery Jucker Lon 5 3/4 yes murias Shut 3/9 the Brush st, at his Lon etoner Jusunnah Grinnell D. 1/4 m 4 Brads 5/8. 1 5 4 Sant Banny D. 102 Indigo 1/4 de Self 1, Allen Shiphered L. 3 yels Linen 4. 12/2. Heterhere Delano Dr. 5/2 yds Gmighum 4/1, 2 ~ Bhilip Mosher Dr. pupu 4 fish Fooks 3 James Hatch Dingth Sugar 1, 2/ 3 wood Joseph Chase Din Huranna Grinnette 100 mm 2. Cut Nails Barnabas Tation De 3 Cio to Sails 1/2 3 ", back De To Humpney auther 12.19 Lep, Diduted for hospital Repeter De Cash Short remotione to eles Heeth Drof Carly in full by John Ribbin of nobey laken up

528 m @ New Bedford 6 min 1/1/800. In Frances Saber For 1/4 to Indigo 5%. -James Hatch 102 6 1 Sugar 5/. 6/. It his Daughte Michael Graham Dr. 14 m To Nails 2/9, 18 Michael Strapy ... Lusto Swift, 18 Daniel Anthony Dr. 3 yes rebon 3 29 James Katch Din 1st, Sugar 5/. 4/2 Jaberh Human Jin Milip Morher De / Nankeen go my " Sipmuel Rodinan Di Zhad Locks Hor For the Thip Dianna Me Jusunnah Gounnelle Dr. 4/1. Huggs 82/8 2/2. Skew d. 31. 6/1, 6 de Serws 4 2/2 2 Knobs 5 , W. Maskins ___ Barnabas Jaber Di skrife 1/8 d'Almoself James Hatch De part his Order to. Barnabas Taben 19, 1/n An 3. Clouts 3/3? " Thilip Mosher De In powder 4/1 Jam , Hodman Di, 1/n the 2. Clouts 4/6 6/9 Tonah Mand De 1 file 1/10 de 14 Susumah Grinell Dr 5m 3 Cut Nos Tobacco Mf. y Do y lew to Tails go al John b. Helmo

n Mus Beaford 6mo 26. 1800 Maily 529 Invace Standry Merch broad blother Shipped holy Dand Mukehon Hon on board Ship Diane WI Jand Gardner Marker for Manulla consigned 51 I Master for Sale on an & Risk of Mu Shiphers / I hale Agoad Clothes Vir 27/. 31 1 Me 1 _ 23 your Superfine black
2. 10 your Navy blue. 127/ 13 10 24/. 15 -3. 12/2 your dette -20/2 22 - -4. 22 hjois ditto 8. 274 hofst Mined. 201 2-15 8. 3/2 otothe clitto 201 3-10 -7 41/2 dark Mined. 201 4-10 11. 6 yas Sk Innoak. 22/36.

12. 16/4 yas Kensymen. 14/8 8 18 8

24/17 4

24/18 8 18 8

24/18 Mails 264 - 15 - 249

284. -21 - 263 8. 7. detto detto 17/6 6 2 6 18 fr Filk Fearkings. . . 196 9 9 -2 Carks Spikes 500. 19 346. 16 846. 35 8 64 James Hatch Dr. No bohew Tige 3/6 pofing 3. 6 John Hawes De 1/4 m 10 etails 2/4....

1 John Hours De 1/4 m 2. blouts 2/3

1/4 m 4 but d. The /n m 2. blouts 2/3

W. Capt Myo - for Brig Thomas , 29 , 2 10/n

530 \ Dedford 6mo. 20 1800 July Sant, French (Hatter) De Stockings 5/6 ", 13, 1, John, 6. Stellme Dr. 12/4 , gumun Stub in Ezru Smith _ 1/6 ~ 1, 18 47 1 Joshua Barker Dit Whydy Guigham3/, 1, 6 9 1 25 Social & Cinfry Din 2 to Coffee A. H. Joshun Barker Di, 2 pulling 10. Teth Rufsell USons Ding bind & 3% Barnabas Taber Di, fam be tails 4/2 Jam! Rodman Den 2/13 bunt & 23/ 4 30/ 2 2 13; Michael Graham Dr. 4 m Chitails , 2 ; In Allen Shiphend Dr. 1/4 yet Linin 41, 5/2 Hew .. To Nails 1/6 i lew in 6 de st. } The Honer Shepherd Di 1/2 bootto Legs // de Stimself David Greave Dr. 6/n yels Calinanco all. God Giles Howland Dr. Mr. Nunkin 7/6 al Flimself

1 Dedford 6 mo 24 1800 Invoice Sundry articles murchanders Shopped by Daniel Richetson toon on board the Ship Deanna, Janed Gardner Master for Manilles Fother ports in the east Indies, on account Frisk of the Shippers consigned to said master for dale Sutury I bale broad bloths, Viz 1. No 1 23 yds ouper fine black . 2.4,50. 103 50 2. 10 ydy de nawy blue . 4,50 45 " 3. 12/nyds de. de --- 4", 50 ", 4, 22 yes & a second Qual, di 3.33 /3 26 5. 23/4 yds light mixt ... 3.33. 9 15 6. 3/n 1 - de - de - 3.33 11 65 7 - 4/n " - dark - West - . 3.33 . 14 99 8, 7. -, -de 2.92 20 44 9. 10, - de de 2,34 23 - 40. 10. 3 . . . dark snuffy - 3.67 11. 1 11. 6 n Superfine dk Smoak 4 n 24 n 12, 16 1/4 yds Herry Kerrymere 1., 80 30 15 4 yds Wrappu - 20 1 40 454 95 2 back to Nails 284 - 25 /6 Am 548 36 is 5/2 is 39 /13 - 1,50 59 17 Cashs Spikes fare 846 , 35 - is 8th - ... 18 profith Stockings - --2 Silver Walches M. 1. # 3 15 7 I de lotton Courses

532 hur Beafard 6mo 25. 1800 Elijah Carley Dr. for Alleris Som Maleb bangdon Di, b the Cotton 2/4 14/-Jelig - Juno Lon Bydy Gingham 41.12/2 John Coggish all J. D. montels & filk to'n 4/8 you Shipd botton a 2/10 & Filh to'n James Hatch Long the bohea Tea 3/62 , Sam , Roelman Di, 2 Toyas bunt, 192 for the This Dianes 26 - Andrew Swain Don for a fish 9. Moulds 6 - Win Thinself hor John Wady Dr. if & Suctacly Min Rotch Dir /h Cot, 6 fails 7 its Pathan Faben Dis/nyd brown Holland 2/2 4. Henry Jucken Do 1 des Knobs 2/2 mis Me Rupelle Hours Do 1 jung Julk 5/6 Sohn & Stelme Dr. 3/mycy Linin 2/6

· New Bedford 6 mo. 26, 1800. Invoice 18 kigs tobacco shipped by Daniel Richetson Gon on board the Ship Deana Jared Gardner master for Fort Jackson on elsewhere con -- signed to said Master for saley Greturns on acco count thish of the Shippers. John Howland, James Howland, & Cornelius Grunelo. 11 Regs Rolo 931/n - 891/n -365 363/n 288 ·1016/n 16 162 64 " DRX y Kegs megro Heads 536/h 15. 80 44 " \$ 242 7/1 " Hobacco Manufactory Do, In the My Cut Mails, 1 1. 3 y Cornelius Thowland Do, 4m 4. Cut Nails 2/6, 4 10 4 Ath Ruffill & Sons Dr. 14 to Rice a 4. 3 Abigal Harkins & 8 pross flustinell 3/10 32.

The Fels that bottom 2/ Mand 4 37. / 10 346:5

To be for in towe blothe in 4 Weeks MuRufsell D. 4/4 Checks - 13/5/n --Jonach Wood Dr. Hilly 2/5 al Thomself-Tobacco Muniferetory Dr. 12 24 Newils 6

53/1 N Q Tew Bedford 6m 27 1800 Abin Rufolle Den 1/2, Shiped botton. Joseph Rupelle Di 8 yes bomburin 3/6 1/4 yd Linin 2/2 2/8/n dilk trefu-Cornelus Howland Di, you It but 10th 28 Asing Rufell Di Im 4 Centrales 2/6. Mondon 21. 11 1 1/2 y de Strip Cotton 1 e Hraham Smith Dr. 1/2 yd balico 2/42 n Cornel Wilkey Do I drept Hongy ff 5 bupt in Locks 2/ 10/ 1/20/ Sorus 2/3 4/2 Henryes 7 2/4 4 de Serus 1/8 of Escutchions 4 1/8 de Mines eff hus pos 2/n yds Duck 2/6 8/3 Hallands 5/3 whis daughter Thatib bongdon Don spir Kankin 1/6 - Seduthen Falen John, G. Helme Dr. Hyds outh moren y/o I I Thomas De 1 Stumped purperty Ausunnah Grunnell Di

Mon Beceford 6 mo 30. 1800 Maid Born (School master 1 10, Thund brush 2/3 In Abraham Smith Dr. Will 15. a. his App he Joney Membarel Di 2/ ryas balico y. a his Day 5 Tura Grennell De /2 the 3 braces 4/8 John Coggeshule Dr., 2 jds Calico 3/. 6/2 de Huydon 3 "Thilip Mother Do 13/4 golf bulicasts The Sumpson Den 2 Gimblets 1/2 1 Southward Lotter Di ndx Shoons 5/6 3/16 yd Cambric er 45/. 9/. 1/8 al. Huself Gely Howland Don shir Heinger 9. 6/2 11 8 Jonathan Howling Dr. In lo hyson Jew 5/3 102 Indigo 1/4 2/4 yds Stripe botton 2/80 6/47 4/4 yes mouen 1/6 6/4/n. el. Lucy Allen 1 m 10 - Nails 15/1, de, his Son In Tobacco Manufactory Den 1m 6 Sails 8%. John begges hull Dr. Lyds Calico a 2/8 5 5 4 James Hutch Di thundhuchief 3/4 D. Hemsith

Wew Bedford Jm 3 3 1800 Gily How land De 2 lift I Locks 1/4 , 28. 4 dorw rings 1/4 Knobs & Jins 8 in 12 19 deduct for oft, Henry s neture, 3 4 , 3 6 Jam "Rodman Di 26 nushes 2/3 & 1/3 - ? Lecines 3 4/6 - for the Thip Decines 5 13.6 / Hobacco Munufactory De, De for a Cod Line, 6, In Ship Sampson Dr. 1/Hammer 2/8. 1 Andrew Swain Dr. 1 load Huy 15 doll? Jachens Swain Dr. 2/2 de buttons 3/10/19 n Susanaah Grinnell Di 1/2 m 6. Nails 4/3 ? 4 balet Grune Di Im 10 Nails 11. - Backand Milliam. I Hall Di Tydy Herreymer 13/6 4 yds flannel 2/6 10/1 - de Attimself Gilbert Howland Din Combs 31. ~?

Lilbert Howlind Din Combs 31. ~?

Ling of Sails 2/9 de, Charles Houthaway

June 10 Nails 2/9

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The Gidson Stephird 20, June Stower 2/6 932 Much Dr Fo Allen Thefiland. For 16a Powder 25 16 2/6. the Thurston Potter Long /4 An 10 Soils 2/9 } Ahilip Moshie Di stumble 6 Amiself Parelon Down bo, sfile 4 you al. Himself Jachens Swein Der 18h ", Silk 6

M Dew Bedford /m -5 th 1800 James Durfie D: spile 2/8 de Homiself I Joseph Rupelle Len 35/8 yes Checks 3% 13/4 yels Nankin a 2/6 a Stemself Alitop Mosher Di. 1/4 yet Buckram 8 Aviel Chan be 5/2 you Druke 2/6 Abouthapell De 18 Joah 1/ al Elira 2/1 Mankin 1/6 /5/. " Gideon Shepherd Din /4 m to Nails 2/9 1 hench ox Lon To Tobacco Manufactory / fon 3 best, Segars Souph Thomas De buleway of balico 12/2 8/4 you mustin 8/1. 66/1. Thurston Fother Long 1/4 m 3. Cut Nails 2/6 is 1 10/m " Caleb Joneme Lon 1/4 m 3 Cont Nous John Rufsell & Sons De Affa gets Grishem ; 136 , Ship Tampson Dr. 14 m 10 Noute 2/9 10/6? How land " John Congdon Dr. 18 m 6. 13 ruels 8.2. Johns Durgie De spile 2/4 al, Homself Jeth Russell Hons Dr whale Boner.

538 New Bedford your & har 1800;
Sam, Rodman Di buigu 39/ for 3

Jiles Howland Di Ship Braines?

Of the Howland Di Ship Dianes?

Of the Town Tourd As m. Smith 10: 1 the Hyson Jea 10/6 and mis Son all m Thomas Delano (Fairhuren) Di, Jycis Calicotts 8", Justin Grinnell Di, Whembe Latch 1/10

Mischinges 9: 31/n de Series 4 1/2
/2 on 6: Nails 2/4/300. M. m. Harking Thilip Moshin Din thy hyson Few 5/3 In you Line 1/3 __ De Thimself John & Hohme Di Myngdyinghum

Jayd Lines 1/3 D. Heinself 4. ", 6" Tough Mous Swain D. Byds Gingham 4. 12/ I John by Helme De Jungham 2/2 Mucal 3 Tyr all his Son _____ John Howland I'm Do Jum Be Mails 2/4 him Bing in Lincoln Dr. Mehisel 1/6 at Himsely Jaseph Rufsell Lings vertenkin 2/6 A Min bound Dr. myd mustin 110 whis day the Execu Smith Dr. 2felis 3/8 de Self John b, Holme De 3/nys Rebon 102/11

Dew Bedford ym:, 10 1800 firste Gardner 10: Sunovies de him

firstill B. S. for Mem Jackson 3 57 4 onathun Howland Lor 3 yes for both 2/. 6/, de his Daughter n Susannah Gninnell Di /4 m 6. Bracks 2/n. James Hatch Dr. phr Stockings 6/9 1 Anifo 1/6 wied from him fall of acc . \$ 6 2.96 " Taul Mireghtington De the Indigo , 9 9 Il baleb bong don hen 3 to Coppe 21. 61. -- 3 6 " Liana's bill & 28.58 Jusannah Grunnell Di /1, m 10 e lails 23 2 9 1, Ab modernith Dr. Wennant Calico 31. De his Wife haid Men Media Di 14 yet Calica 2/3 3/4/2 , John Goggeshale fr. Der I bucket 2/ Himself Joseph Thomas Le: 1/18 Rebon Summinum)

The Budfold for 12 1800 for ying man for dentis 6%. 14 Sup Jameson Dr. im Vin Clouds 4/6 1, Membowel Dr. Lyds blue Mushin 2/3 1, Sainh Housey De, 7/4 you Rebon 4/4 Ow his L. I Francis Later Le, 2 ox Indigo a 1/4 2/8 de, his Wifes differ for A Ham rechon et, Deline weighing 11/2 a g. 8/1/2 Zachens Twain Dr. 100 thread 1/2 - ? Philip Mashin Do, yet tow both 2/2 Tandan Fotter Don Castees File 11 un Burul Dr. Ju va brown Holl .!! John Coggeshall Di 23/5 yel, blue 3 Bryant In De gilling & Ready of 16 Senews 1/3/n el. Min Hasking - - 1 3)

. V Deaford Jane 16 1800 John Supelle Din 10 pearl Buttons 1/8 - " 1 8 " John Howland 2 Ler, Mr. bellow, 46 Junghting, 82 3 pop sty Cornelius Grinnell Len 1th Twine 2/8 for the Thip Industry Dusannah Grinnell Do lebe Scriws 4/2 de asking Joseph Mood Do slew , to Acids 1/6 de Execus Thomas-1 Mem Rotch Jayloch. In m 6. Breeds 8!4! 1 14 m 3 dt. 4/8 1/2 for his spen friskense " Abraham Smith Der 6/2 tes boffer 12/2 I gily Howland D. 16 mose Hundley of & Escubehours 3, 2/- 26ups "Juny 2/, 2/2, Hings 9. Jins For al, Herriself 17 Gideon Housand Lor 2 de Serus 9 Joanah Howsing De 182 Indigo 1/4 Baight I de buttons you athis doughter Joseph Housey De 1 th " dilk 47 Thilis Daugh. Men Rotate J. 18:2", 2pul Locks 3/6 //..... In the Their Lydier Whip Industry Do the to Juine 1/4

542 V New Bedford Jant. 181. 1800 Soth Rufsell & Long Do you on 6 Nails 8/6 3 y Susannah Grinnell D. 1600 to 24 Kails 4/3 , Connel Milky Lings. Alinges in 9 2/3 3 die Serus en 4/2 // Myn De Hermselfs 3 de detto 4/n /1/n 19 1 Jumis I fonathan Allen Do. John be, Agetme Di, sto Raisins ging " Gils Howland Dr. 2 leuple" Locks 4, 2 Shumb Latches 1. 2/2 and Heinself Jedean Fooden Dr. M. Hungyg 1 de Derwis Aja De his Son Gily John: G. Holme D. Por Jos Thomas 25/ James Hatch Dr. Maper Tims 1/1/2 3 Erra Smith De /2 m & Stails 4/3 yetno no Sweein Ler 3/4 yer Oil bloth 41. Himsh 5/3 1 Sim 2/3 col, his Miles Sont Smith Dry Portage Letter 18 bends had Helme De to Carly the

Lew Bedford you 25. 1800 Dan! Taker Dr. 3/nyer Stupo bottont/4 Min Rotch Lor, 14 yds Skulloon in 1/6 25%.

134 yd Dunant 2/2 3/9/2 We historife

12 parket handlefs 2/15 at historife John le engeshall D: / nyd blen beloth My Joinel Milkey D. 3 cupb. Locks a 21.61.
3 estubeliers 4 31. Hoobs 1/3 . Hinself Manafsch Kumpton for De sfile 15 - " At moRussell De 2 Lacks - 2/3 4/6 de Jan! Dunger , Susannah Grunnelle Ll. Inm bistaculs 4/2 de Minteasking hard Dun to Taben Dr. 2th Raising 1/6 10x burnerone, 24 20 John 6, Agelme Der 3/8 yet Durent 2/2 9 /ms This Franklin De pump Jacks Hings 1/4 In Gera Thomas Di ifthe Compasses If a his apply , Charles Church De Byds India musling 1, 9 2 John Cogyeshall Dr. 1 Shirts 6/, andolf Au Smith Dr. 1th hyson Fee 10/6 1 tobohia dt. 3/6 a. Homself Mr. Rohh J We De Spad Lock 3/1 Ship Funklin Da for 10 Nails 5/6

Bedford Jun 23, 1800 The Hoster 3/6 Dis 31/4 Geffee 21. 6 Himself Co In Men of Hall Do, shad Lock 1/9 de Josephinelle Ismah Husey De I book Druwn y in " This Manklin Do The An 10 metails 5/6 ? James Hatch Dr. Hoben Ten 3/6 ... 3 6. 4 4 Junetien 2 8 3 Joseph Congdon Di, 1 Knige 1/8 - 1 8 Burnabus Fwain Dr. 8 v of Calicott. 1 12 3 6 hocket Heandkirchief 2/4 " 14; 3 de, 2/4 — Whis Hipo ", ", ", " John Eagueshale Dr. Mallown bindt, 62 3 Cot Segars - a This Industry Distrabuil Needles 1/8 3/1 ha Twine 2/8 9/4 the Sein d' 3/4 1 hundsens 11/3 Think & Bon and his daughter

New Bedford Jan 26 - 1800 Caleb Gongelon Do, Mr. Shoes 81, ~ 39 , don't forhun Barker Le / 3/n yds Calico - 2/. //... 28 dusamah Grunnell De, 5 m Shingle Nails a 1 And to Tween I. the bellows 4/. Pinkham Mus Robb Dr J/hyas Calico 3/8 176

Men Robb for Hoe Dr 18 barnels 5/3 3 18 5 I Ship Samon De Hon Tomails 10/6 . Ase Firth De shucket 2/ Definisely. 2 % My Nobucco Manufactory Di, Im 6 Nails 8%. John, G. Helmi Dr. Lyds balico 3/8 //4 Ti Sardon Potter Di fut Indigo gland Joseph Rufult De 12 18 your timen 3/10 1 Mai Ditto 5/8 M take 2/3 1 1 Mar hims 1/2 Marca of 1/8. 2/6 Alim Rufsell Den 4 dz Scrus 5 1/8. ames Hatch Dr. 4 holigar Come Milling Dr 3/4 yds Silke Vanken 1/6

Aus Beceford "mo 30 1800 546 h Thomas Kempton Di Zyou Deukyl 5 -4 /n your bolico 2/8. 12/. 12 -4 your bolico 2/4 9/4 5 your Dowlard, 10/ 194 3 your boure 4/6 7/6 Areadles Vinn 1/1 87 2 yar Jenen 2/6 of helf. 2411 This Tampson Do me 6. Bruels 8/2 2 In m 6. Nails a 1/6 Susunnah Grinnelle Det how to Sailsty, et Mem Husking? Tobacco Manufactory Lon To Cather, Musule . perio Ab m Rupell for Rands fun from Boston & 3,50 Mr. Rotch Dr. nya india Cotton the Sono; I'm de Serews 47 for the Ship Franklin The Fither Di, 2 Castel Files 1/10 -3 7 William Rotch Dr. 4/nyds Durung 2/2 9 11. Thomas Glefford (Vine / man) Da I house 1/6. If a de Menself James Halch De 6th Copper 2/ -6 12/2 3 My Man Rufsell Dr. im 14 Jacks 36. was I John b. Hertme Dr. To leash lint him! . 6. 5

n Sew Bedford 8m " 18 18005 purel fames Durger Dr. 4 to Sugar & 3/1 James Hatch D. Hat you Line of banning Jun Jalman for Do. 1/4 m 6. Bruds 3/4 m 6. Bruds 3/4 m Smot Ship Jamsen De 2 Mo 2 wails 4/6 Jam Ronny Dr. Lyan towfloth 2 Whilf Johnson Wilky Dr. 1ph butt Hinges & Jun Rotch fry Co. Din 28h m Silk 9 3 Ship Franklin Dir ilew " H, Bruds & g D. Churly Rufsello I Giles Howlind Do nose Hundle jo A Josiah Hood Di Will 2/ De Himself John Langer of the In the Ais app 76 of Aniel Chuse Dr. 1/2 Thors 8/1. 1/14d Linen 3/3 In the hyson Lew 5/3 anhis Wife's Sister the James Durger Dr. 83/4 the Gumun Steel w/16. p Ship Sampson Dir speint Brush 1/2 Luther Molson Dr. 3yey low bloth If-Francis Allen In Dr. 1/8 yel Sultin 15/ 13/1/2

548 Dew Bedford 8m 4 1800 Woriah Mood Dr. 1 Leine 2/3 at Himsely "Trancis Allen Ding & Tugar go, 6/, In the Teas of go, 7 g 1/4 to Ayson et 2/4/n sp. Thous 7/6 - 10. 1/n 1/4 tape g 113/6 y Dealico 3/, 5/4/n 16 5/n Din tape g 113/6 y Dealico 3/, 5/4/n 16 5/n Janus Hall De Cark the Beny Houland ditho John Howland. 12. " Giles Atowland Do /n m 10 dails 5/6 a. Himself y MmRotch Dr. 1 Tilk Handlef gl. Daughter In Stephinglifferes Do, 19adz Iron Throns off for 11/11 W. Himself I durannah Grinnell D? shi beutt Hings ? , , 9 1 de Lerwy & with Marking . , , ? James Hatch Dr. 1 to bohen Ten 3/6 Ham of 5 Aniel Chuse Som sleamb 2/3. and Himself 1 Tho of Murdeld Do swaishet Sattern 9/2 11 1/8 yet Limin 2/6 3/6/2 thread 22 Francis Allin Dr. 14 heart Buttons bash De To The Glelano Tale of, ace \$36.87 James Heateh De Heamb 1. de his affithe Bedsaich Hussey Dr. 204 threed 1/11 dethis This Exam Cushman De halume of Colice States

Vew Bedford 8m 5 6 , 1800 Sundry and De To Trace Hicks
The ship Load Lugar & Montaber flill 1899,

Jo Howland For In Flith J. 97

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815993 John 4, Helme Di paid Sum! French on acc. 6, Rund, 18.7 how mould, 3 - 1, 4/1 3/4 - 1, 15 1, below Horgail Denter De 1/4/2 Calico 2/8 48 Teter Forter D., 2 Chalk Lines 11. - Steinself long don Hords graff, From 31, 61, 3 3yus Lilk Nankin 1/6 22/6 at Himself 1 2 6 ", Much de De To Tobacco My for 4 Cue's Degars en ", balete bongdon Dig for bondige gfor Vinyd Sallinett 4/6/Zachmich Hillman " Alm Govel Dis wa Indigo 1/4 whis daughter Maid Moses Swain Dr. 1/4 yd Genghum 4/2; Jan Anthony Dr 13/4 your Calin 2/8"
13/4 your Latito 3/. De Abig Dente I folisumuch Grinnell Dr. 2 Cio: 14. Jacks of

New Bedford 8m = 7 1 /800 Jaber Houmand fun St 1 Showl 3/9 1 Joshet handle/16 Ju & Gingen al/6 at this Wefe Allenten Delano Dr 8 y articlio 4/ 34 Selle V Mr 8 James Hatch 19th of Stankin 1/6
mould 3: This copp. My sibon of thank of the Stankin 1/64 of the world of throat firms & mould of the Lines 2/8 2/3 John Speener De I Spullah 21/ 1. As in Rufsell Dr. 2 to Cotton in 2/4 4/83 This Fampson Dr. skily 2/100 1 Asi Shith 4/2 Mankin 1/4 - 2 John Goggeshull Dit la Cuo to Sails of Dhis Ton John y Ship Sumpson Les spile 1/4 et . S. Totter Sof Milliam Blifs Dr. In the Fleis of guils 1/3 wich Millis Di, byd india mustin 21, 121.

V. Ford Smt, 9,1800 UN SUVIEW THE HUNT. and Dor som which 11/2 Bracks a 81. 21. d. Himsely Loren Hoyle, Veteran of Both, 50 Years Dr. Mr. Compasses stan Married. de . Hemselfs On 1/4 yet Stripic Collon 2/4 3 2 15 sion among the older generation of Sutof the families of the Hoyles' eight children have been arriving at the old home iky Di bulune of Frimming 2,72 o make ready for the festivities, and by ris afternoon the house was in its best ress. There were bunches of golden-od and greens everywhere, while the eilings were draped with yellow bunting. ce-cream, cake and raspberry frappe erere served all the afternoon and even-Grinnell Dr. 26, 24 Newils 10? Kempton fr 10 1 Sheet Glas puper 3 for Jugan bin & Dell mBenten mes De spor Station Rebon 4. Dr. ryd Muslin 1/10schell Di sto Sugar a 1/3 - 3 : 6 3 Dishand sew 12/2 de Hunself 4 Sasannah frinnell Do fum to Nails 5/6, 3 I Ruben Swift Der sfile 62. De his Apple " And " Swein Di Istock Lock 3/4 of Self 12 ett mflicketsen grand 2/1. Neinkin 13%, Swight thread & Brind of 2/4 /440 Linen Boy 1 The Silk 49m Ship Nankin 15%, Simpson Hart Dr. 2/2 tankin 15%, Of The Siffers, for direction

132 " O New Bedford In : 12 1800 (State 1/5 de his In William Fallman for Din botton 2/4 3 Jos Colline Smith 10. To bush lind him \$1-Joseph Rufsell Dr. Thofingen 1/6 As In Richerson Din spacket Ahl 2/3- 2 4 yes Clowd Nankin 2/6 10/2 his black Boy I Ship Sampson Di In m 6. Nails alm Howland Just, Zadock Maxfeld Dr. 1 Rule 1/6 at Self Sand Parkman & bash
The Shith Rupell & Sons draft
in far Go Whit pry an Jeffrey 202.25
ARripself Manhorhet bith 3. -205-25 Min Bhis Di, 21/n y dy blue botton 2/33 5 7/2 Whis Daughti' 5 7/2 Runben Swift Dr. for 2 m/and paper 2/3 13 Ab "Rufell Di 2/4 y de Ginghum 3/ 6/9 Montels Linin & threaf Is a Sho, & Brownell I Abraham Richelson Dr. Wandanna Akty! John Thuman Do 1/8 yd lection 2/4 Thon, Burroug Dr. 28h is Silk sh Whembly g' and his Duy ther)

V Q Lew Bedford 8 mo, 13 " 1800 Matthew Allen D" (Viney and) 26 /2 Mankeen 2/4 2/4 1 bundle prins No 4/h 3/. 2/3/ 22. 3/10 2 h huddely 3/. 6

100 Sheedles 16

16 Showls In Mick Cloth of 8 16 56

19 Mm Govel Dr. 3/8 yet blue Cotton 2/3 10/11 1, 10/11 Men Rotch fill by Jum 2. Cut Mails 5/2 Tobacco Manufactory Len 3/ Co 14. Cut Mails ? Januar Grinnell D. 14th 6 Bruts 2/17 Thurston Tother Lo. 37/4 to Shed 1/6 ! hilip Camon St 1/4 yd Calico 3/2/3 Rum d 2/6 1/2 yd buckram 1/3 Shuad 60 (a) his Mish 49 a Min Rotch for Ho Di /4m 20 Nails 4/3 Dell, How lungfor the Wharf Jon West Dr 4/ Nanken 1/6 1100 Ind Aus Theeting 3/9 Muad 40. I Minble 4/2 2 g/ Japen 1/6. 41 1 104 The Musell Di, m & Pails St. of The Bills for No Tobacco My Lon To bash for A Russell's for No dandsface from Boston - \$ 3,00

5544 Colford 8mo 15. 1800 Mentotch for Higo Dr ma Cut Naug? At Musele Dr. Fo leash fuile him for Elances fare m' the Stage from Boston \$ 3.50 n Susannah Grinnell D. 1/4 m b. tack in 8. 2/1. In Much of To Al mRufully Thom Marfeld Le: 1/1. Sith Hockings 13%. Jahareit Jenne Dr. I'm yet Mushin. 1/10 2/4 Jam Rotch Ler 3 1/8 yd, Calico 3/8 - 4 13 3/2 John Cogeshall for Stamp g. D. Homiself When thread 5. 2 heady Tobacco g Janes 16 Membotch for Singer bang De Amy Aftern Jusunnah Grunnell D. Jum 18 Nails 3/6 Julio , 20 De 1/2 at Mem Harkery John Coggishall Dr. M. Galloon Binds of At m Smith Lor the, Take go at, his daughter Seth Rupell & Sons Ding in 2. Clouts 4/6 3 In m 14. Jacks 3/4 often Ship thunkling 15 Milliam Mish De Lydy nussen Thut 3/9 Think Moshen Dr. In Cue to Stails of Aniel Chase Di Hy yd nobon & Hilly

Jew Bedford Smo, 16, 1800 Teta Foster Lon 1/8 you oil bloth 3/9 1, 4.3 hyd Cotton 2h 1 Hundkfr 3/6 /h yd mustin 2/3 1 7 9 1 1 7 4 3/8 yds Moren 3/4 14/7 Wandanne Fth 7/1. I yets stuped Cotton 2/5 7/3 1/2. Lufsus 1/4 -1 6 30 lake 9 thread 1/1 2/n yel bales 2/3/1. " 7 3 1 yd ditto 3/ 13/4 yet ditte 3/, 5/3 2 16 4 Jor Jouph Ricketon Day D' Milk handly y 6 Wanther Wilson Der Hyds Calico 3/. 12/ his Mife At month Long to hope on Lendy on Standy on Shape 1/6 Janeis . Allen 2 Don poto Eddy 6/..... 18 Giles Howland Dr. 2had Locks 3/6 ? Ibunch Gegars gal Himselfe ---no Amil Chase Di, 1/2 yet Oil Coth 3/9 Seth Rufsell & Sons Den 23/4 yes Demity 3/10 4 10 5 Lerens 3 - de Mingushing. Duvid Allen Le. Mr. Shoes 46 Laugh. Mm Rotch In GC De In m V. Cut Nails } by geshall De spor Shoes 4/6 Di, his Son for Mm/lesh Do Wunch Quils 1/5/2 d. his Son I Amiel Chase De 6/4 yes Durunt 2/4 14/1/2 bind 50 De, his Wifes Fister 14/1/2

557 Vew Bedford 8m , 20th 1800 Inthip Tampson 19, 2 m 2, Clouts - 24/6 I Mantolch forthe Den 2 m 2 feut Nails 21.4/3 1 John, G, Holmes Tobacco acc. D. To bash lopery Earkin a Journeyman. 28 MinRotch for 60 Don 28 m 2. Cut Nails 1/1000 I Hoop Franklin Di /4 ho V. Clouts a 4/6 1/1/2 Making 112/2 your bunking 92 49 1
Making 1/3/4 Duck 1/6. 43 1 25.10. de 4% de de las 13 mg 1/9 the Millichs De 1/8 runin Sheet 3/9. , Solh Rufiell & Sons Den 3/4 Dimity 3/103 fy John, G, Helmy Don for Thous Hy ... That, Churchell Der, by its balico 5/6 33/3 / Jusannah Gninnell Der Jum 6 Nails 2/ Hatch Da to Ten 3/6 d. his Daugh!

V New Bedford Sm: 25 n 1800 r Joseph Thomas Do 1 Computs Saw 2/3 Jehistother M. Rufsell De. 8 nds falio 2/6 20/. 1 0 0 months of the Mother Ithings 8 6 " Invoice of g Roles pigtail Tobucco shipped My Dan Bucketson & Son on bound the Stoop Auny consigned to Dan, Anthony for Jak New for on Such of the Troprictors 12 11/4 10/4 10/4 10/h 31/4 33/4 34 0 99.20819 80 & Much on Di, To Tobacco et anufactory for stig stegro Steend 100/m min files Howland Dr. 2/1. Nankin 1/6. 157 I Abraham Smith De efile 2/ whis apple I John leegges hall 19, 2/3 binds 3/4 de Lis Horfu! In Francis Alling Der 21/2 yets Dimity 3/10 9/2 4 10 ~ Men Hest Dr 3 de bullons st 31, de his Son Southward Fotter De 3/4 yes rusia Sheet 5 Shuleofgishall D. 1/4 to bennamon My " Caleb Congelon Dr. 1 Low 9/4 1/2 Compasses 1, 10 4 2 de Servey 9. - de, Min Hashing.

559 M. Sedford 8m. 22. 1800 Joseph Thomas Di tooking Glass 4, Jahariet Jenne Di Byelf Ginghum 6/. 18/ , Thomas Delano (Fairhaven) Di 1 4/2 yds talico 3/6 15/9 2/1 Nankin 15/1, Starkin 15/1, Starkings //6. ____ d. Himself 1. Milliam Rotch Do 1 Screw Augur 6 9 416, In Milliam Covel Dr. 2 yets striped bottom 2/5? In fough Howland Do, 2yds Duck 2/6 st. -- Whereby Church puis Midliam Blifs Do, 1/4 on 4 touts etails 2/63 of Amil Chase Der 3to Legan and 3/1 Milliam Hest Son Hyds indie fotton 2/8 10/8

Milliam Hest St. Micas 3 Mydrusia Shut 3/9

Milliam How Shirt Daughters - Shumble 4/2 Drinnell Do Jum How Hails 5/6

and Jum Hest Ring Munasseh Kempton for Do 2 Castel Files 1/102 Ruben Swift Di In 2" Glas paper 2/3 with Rufell & Jons Do, whollh mustand & Job This Tumpson Di I Theet sund Jouper 3 South Thomas Dr. 3 yds Hant, a 3/6 10/6 () banoanne 1/. 13/4 yd Galico 2/6 4/4/m tupe 4

1 2 / rew Bedford 8 no 23. 1800 -Joseph Howland Dr. 44ds Duck 2/6 d, Charles Church Justenery Butte Le? 5 yets bottom thick a 5/4 26/8 1 6 8 por James Dufer De To bouch lend hour) 100 -n That Grane De, balance of Mushin 1/5/4} Barnabus Smith Le byds balico ~ 5/6 333 - 26.7 6 8 Isaiah Hussy 19 " Mulle 1/h a Timself Jacob Ahin Lon 1/4 m 18 Mais 2/9 1/n Civ , 28 de. 2/3 3/4/n de Selfs g Storie Hyin (widow) Lithe Jon Wine, 11 3 Shiel Cheese Dr. In thy son Teu 5/3
In to bohea d'y/g 1 Jeh Hning & July/3 26 Congdon & Cuf De ; Civ. 20 Nails 2/3 In Joseph Russell Dr. 2 Sh " Selk g d. his for Dought " " Sith Rupell Hons D. 1/4 to Indigo 5% and fis thous for Dant Anthony D. Mr Thous 81. d. Lexter -With Muchin Swift Do 1 de Server & Alphito? Joshua Adums Dr. 1/2 file I toffon Hose 12/2

561 NO /ww Bedford Smo 26, 1800 John Rufsell & Fond Don Hamp Girles Milliam Blifs Di paish board & Buckeams 15/100 Dand Anthony Delibon 2/2 Silk 6/2 4/6 200 Philom 2/2 parte board 3° So A Dester S

1/2 & Ginger 9 /02 Philad 11.

Le & Stringer 9 /02 Philad 11. 69 Mulen Light Dr. 1/2 Webb 11/2 Appter y That Churchell In 6/4 yes indicatotton 6 " Sugar 1/6/ 10x thre was 1/2 ___ 27 Ab , Muselle Dr. Im 4. Cut Nails 2/6. Jeter Faster De shammer 2/8 d. Helinself Isaiah Hufry Dr. 4th Coffee 2/ 81. -- 13 Juna Gunnell Dr /2 the To mails 10/8 5 3 Jeth Reefell & Sons Don'them to Nails 5/62 I fames Heatch Do afiles - 11 1/10 . whis spithe Jeth Rufsell & Sons Low thammer 2/3/m Mames Houtch D. 6th Sugar st. 6/ a his Daugt. Jusannah Joinnell Dr. 1/4 m 6 Nails 2/1 fy bong don Horofs Len 14th 1/4 for the Glock

Tue Bedford 8mo, 28, 1800 For my of Joh Howland Role 2.45 gett motale Di 6/4 yels Calico a 4/3. Isaich Hufry D. 3 to Raising of 2/3. 29 James Brump Lex 2yaymetrin Cotton 2/3 4/6 ",
mould 3/2 three 4 at Hermisely, Jon Ruhill Dr. The your balis 3/2 13 9 5 your linear Silk 5/6 assets. 176 The Thouse omitted 1046 g 3/rd pany Thilip Mother Der Muist board god his bluight. /2 Joseph Howland D; Lydy bunt In 10.1/8 Gongdon & Crofs Di, In Cot, 24 Lails 2/2 3 1, Susannah Grunnell Dr. 2m G. Cut Nails of, 2 Joseph Howland Der /4 m b. Fails 8, 2/ for the Schoon Tring Julish Hammond for John Cagges hall D. 3/1 yas lealus 3/8 Threw 2. Hinself Ruforll Fons Do, 3m 10 Mails & for Seth Joy Horise }

563 h / lew Bedford Smo. 30 , 1800 Darnabas Taber Li, 50. Jouk y Gara Thomas Do. 20 bu Com ~ 5/9 5 bus. Ryo - 31. 35%. n Gily Honefund Dr. In m to Nails 3/6

Ju Cue to 24 Sails St. - de de Hemself " Bing " Delling ham fill" 9mo, 27, 16 rose Foundly s/. 16/, - 1, 16 5 1800 2 Set Locks-1/10 3/8 3 Escutching 1/6, 5.2 3me 11, Lindry Cabinet Fromings probel Minut, 2, 15, Ine 20 balance of bear stead Torries 2/15 - is 2, 15 Gash Dr. To Oding Willinghumps 1m 15 nec", on acc. 30/4. ditte __ d 9/6 -"Joseph Rufsele Do, 12/n the Touth Sugar 1/10 1, And medwein De 63/the toak Jugan 1/10 Just Hyson Les 5/3 when blk July Ine 1 John Coggeshall Di If Gallown bund Almongsell Lery m to Sails 3/6 as Earn Thomas Thrown the at Hemself tales leong don Hout for In the No Mails 5% 14 m le Maille 2/ fon Thepop Lydea !- } outh Howland Di gemblet 4.

V Ferr Bedford 9 mo, 2 in 1800 Manafech Kimpton for her i Compas Sawn , 23 Shilip Cannon Lor 2yds Jalico a 2/10 5/8 1, 5 8 James Hatch Der Mr. Scipors 1/4 de his hughter, 1 4 James Durfe Di, sfile 2/10 at his Appte , 2 10 Jangdon & Groß Di Jum W. Bruces Hong By Manageh Klimpton for Do Nhummers My - 2 1, 14 William Harking Longlichowlate 2/6 I , Avil Chase Dr. 3/n yes Linen 5/8 4 Leth Buful Hons Dr. 1 Hump 1/9 ~? 36 " Juck Hillis Dr. bydy india Gotton 2/4 14/. 3 Manageh Kimpton for 3 Grablet a 4: 5/123

565 Chew Bedford Jul. 8. 1800) Jurney Fish Dr. Lydy Sattin Ribon in 81.21. " Alm Rupell Do In m 4, but hails 1/3 I Tolano Many De Thorne 21. MinRotch Dix phitfinges to I dix Serus 4/2 ", 12 Barker Little Dr. 1/18 Miles 11/13 Away Mm Rupell Dr. speed Lack 1/9 a Himself I Moth firthe Le 4m the fut hails 1/10 " 14 I harly Church D. M. morrocco Thois 8/ I Ship Sampson Der To Rubell Davis ? And Sty John Leather on 20 Cott Richard Thearman Dro Thydy melin Getton , 13 9 2 yely ship'd botton 2/5 4/10 et. The Brownell I de in Smith De 3y de toboneen 2/6 aught. , Isace Howland for HE? Di 2/1 butts 1/8 Server 30 en J. Ho. In In Jonah Wood D. I basket File 11: al delp Ruben Swift Dr. 2 Casteel Files 1/10 a hisappto John G. Helme Di to Raisins g. de? his Dungh Come Thouse land Dr. 3m 4 leut Nails 2/6 This Sams on D-28 Sum twin 3/4

n New Brajand gme 9. 1800 566 Pravis Taber De spile 11 diself Stephen Rigginsen for So be out to Show the Start on Jeffing the Mark in a Litter Min date \$160 ng Alm Rupell Di 1 de bucklis 1/10 de, J. Thearman Tohn Gazyeshull Den gryds blue botton 2/3? - d. his Son his Vor Selle Rupell & Sons De To Com on Benthertone 30 Cents Francis Allen 2 De, 10Hnise 1/4 Di, Himself n of m Smith. Lin Ziges Calico 2/ 4/, el Mary - " I Aniel Chan Dr ff paper is ulf John boggerhall De 1 19 de Clethe Thead ? Abrecham Rupell De mily Jacks, John Bonney D. I mouse hap st. a. Himselfor, John boggeshall Line 2 yds Galloon Bind 97 3 , 4 8 Thamis Tabie D' 3/4 All 3 mails 2/6 8 1/2 And Chave De 1/2 nd boure 2/2 for Sethe Rufsell & Jons Do. slew 1. 14 Tacks flyw Ship Gampson Ja 14 m 25 Sails 10/Howler

567 Ven Bedford gmt, A. 1800 Jongdon & brok Do for Mook Lydler John & Felmy Dr. 148 Linen 2/2 Isaiah Hufey D. Ja Chegars 1/6 " James Bump D., 17/8 yobr Cloth 27/ 2 10 7/2 16 large pearl Buttons 7/. 4 Small de 80 1, 7 8 thread 2 - at thread 2 4 3 4/2 1 37 fi Milliam Rufsell Lar 1/16 Indigo St. - 1 prosich Hood Do Thut fund puper 32 Thomas Barrows De Mule 16 16,75 Dan staten Dr. bulanco of Muslin 2/, 1 2 , Totale Manufactory Dr Beam Wrappy paper 7/6 Congdon Herof for the 14 of tacks 1/9 Imally manochour forn towland It /4 m 6. 13 rads 8/2/ 1/4 m 3" di, 5/8 //5 du Jam Bonny of William Hasking D. 2/4 you inden botton 2/4 100 Thread, 11 Dis Hife

New Bedford 9mo, 12 n. 1800 Milliam Rotch Jobbe. Dr. 2m 2, but Sails , 3 8 My Buj Lucretic De /h m 10 chails 5/6 jum 10 dt. 5/6 , Ariel Chase De, Bhottly mustand 1/6 3 " Lathar Gongdon & Crof Do Jum 4. Brieds 5/8 Men Hest Len Homb g d. his Son In Tchooner Franklin Di, July John yes Durant a 2/2 5/5. 5.5 Werra Cushman Do 4/1 Take go 1d 2/3 53 hip Jampson, D. In m botterils 4/1 - ? 45 rection him on and & A is 1 And Mushin 1/10 dill 4pm al Himself 1 Juyer flan ! 1/6 1/10 hvis & & Silk 1/9/20 1 des button mould 4/20 d. J. Jenne --, 46 n 3 //n 4 ', A/n () B. : I want for Minblet 4

5.70 \ A Brayerd 9mo, 15, 1800 Gilbert Rupulle De To Courty 840 Jon the Rupele & I Med hand the 6 6 , Thoup Franklin In spend John Hawland Inlez I hand Lock the for Stock Thunkling of the 2 pigs 1 2 mabas Rusell , Lam! Banney Di la Raising of Theirself Jengdon Herof Dr. In m W. Brads 1/9 } John Congdon La 1/2 Houself & Somes of Some Comments of I lock 41, at Himself & John Congeshall Din I Groof Star Lining of 3 3 5 , Silas Kempton Di the Galloon Binds of Seth Rufsell & Jons Lon / Co to 20 hails 1/2 Jedeon Thepherd De 1/4 m We tails 2/4 James Hatch Da 2pt. Compasses 1/6. Millian Hist De To Allection " Discourted for Direction

v Two Bedford gno /1-1800 1. Shurles Thurch Lanse of the Horse 2/8 Jeth Rupello & Sons Dr. 1/2 Thous Thous Thous on 7 6 I That Robbe De In the 113 mails de Math 56 Abri Rufello De Selkering Lilk 1/6 24 of first 8",

for binds 2/ De his Hife --
2 de Sorwy 9. De Samt Stallo ---2 2 , 9 Jan & Bonney Long sto Sugar an 9.6%. 18 Saul Mightington Dr. Bydy mushin 3/9 3/4 ya Linen 4/. 3/- d. Heinselfs 123 If Alm South De for his gut Market 504" how Elika Inelle De fi his Sub Market I John of Helme Ler 1/4 to hys on Lea 2/4/2 ? In Aniel Chase De Hygel Sattin pelong 6/2 " 4 6 Dan Anthony De To Tolowo Many For 4 Roles Tobacco Toto Cartwers 10/ 40/1 8 on 20 6 4 \$ 8/100 y Congelon & Groß Lan /2 m 2. Clouts a 4/6 1/6 , Men Rotch for & G. De 2m My hails 26, 4/. 3 19 Gangdon & Crofs Ling for the 10 Nails 5/6 You Shoop Lifedia 4 - George Mheppy Do. 3/4 ya Gerge 3/8 4/3. 3/4 yd flant 2/6 1/10/n 2/n yd, buck 2/6 6/3 " 8 1/n thread Awers Thuttons is 3/8 yd bout of 5%. 1/10/n " 2 9/2 18thige 2/3 Dhis Son George -, 2 3 15-9 Manket 9/ The Stackings 18/9 . 6/9 , 18 9

Tew Bedford gno 19 1800 y Johann Franklin D. Ibrush ///n Milliam Hashing In the Aspecies of fongdon & Groß Ler 'n Gu . 24 Mails 2/2 y Leth Rupell & Jons Dr. In m 20 Mails \$ 8/3 Findithe Ins House In Hay as Morean 3/4 15/10 be self 2 15 10 3 Gedeon Thepherd D. 1 Stamp 1/9 ~ We Dan thony De Month 2/3 at his Von Exact Smith Dr. 12 the 14 that a 1/6 3 3 fely 6/. - a Heinself 20 Charles Church Dr. 1 Ten 3/6 Jelf? / Ship Sampson De 100 20 .. Nails y Alm Pull De 148 Indigo find of how on an /16 Ship dello bach Do To This Beafand, our /8

n Phur Beafard Juno 20. 1800 Rentien Swift Dr. 1861 plain mon 2/6 3 back De To Southward Atter min full . . . \$11.16 James Hahh Dr To back to Potter for \$169.100 Ena Smith De france Zibrads 19 Seth Rufsell & Sons Lon- 1/4 m 2. Clouds 1/3/2 John boggeshale De 3 yas Totoflothe 2. 6 -David Allen Do, balance of Calico 8/6. - 3 " 8 6 Thurly Church D., 2ph Stockings a 12/ 1 4 m In the Lendy St. Dunt. Powers 3, 4" Much Henfry Dr. Who Chocolato Schooner Franklin Dr. /4 m to Nails 2/9

I de Souls 1/4 " /n de fish Hooks & bash De, To Dan Taber Serves 8, 125 walnuts 5 Exru Thomas La Hile K. al., Heinself

3/4 Clive Bedford (9mo. 22 1800 -Joseph Thomas her specket Hand 2/32 mednich Chase der 1 th 19 Selle Atific Fishing James Hatch Der In the Tobacco & 2 Challe Linear St. en his Spites I Giles Hauland Diffs Sountings Sundry au Di If Cathe

July De Chapell

John Supell Hours, 300, 28.78 ft. 86.34 Greene & Fillinghast 100. 28.78 10% thread 1/8 a Whis Mife I the Capyeshall De fy yet Cambries 16, 4, Bry "Lincoln De / hij Hipep- 3". 1) Thomas Churchell Dr. 1/2. Thoes 8/2 imself. "Manapel Function F. De , Milliam West 102 4 y ds fland, 3/6 14%. I She Silly Hyn de. his Daughtry " Aviel Chases Dr. /4th hyson Jea 2/1/20 July Goffey a 2/. 6/. de. Himself In Saiah Hulsey Dr. 3 Cine 1. 14 Jacks Ly In As musely De La Cash over peind him Cax black 6 "

Their Bedford 9mo, 23 1800 3 This Sumpson Der Juio Tethy Mishey 3 1, 3 4 by John Goggeshally Lon 5 yels Caixey 2/2 10/10 m 10 10 / 1/4 m 14 Jacks 10/ Stroby 1/3/h 3 2 3 " Schooner Franklin 19", The Leen 3/6 5/3, 1 / la pepper 1/8 of the Chardate 2/6..... " Brig Lucritia D. 3/4 An 14. Fachs 3/6 Thelip Mosher It 3 yels Muslin 1/10.5/6 Jackey Gwain D. 4/4, yor baise 2/2 ? " Ab mRufells for 17/8 yely homes hun flunt. 3/.
Whyson Lew 10/6 22 Knots thread 2. 3/8 " 2 /hr , 142 If buttons 8, paint board 8. a. his thily 1, 1 M Merch of Do. La Jonathum Howland of Jon 3,120 feet Bourdy -, 12 dott 5000. haiah theyny I for Legans All Rupell Hour Dr 5 1/8 yd Lulesting 2 5 -

576 N New Bedford gmo 25 4 1800 The 12 for Milliam Grey 18/2. 18. Distan Haskins Dr. 1/2 Cardy 5/3. Fishing? Men Hasking Don , Set Custert Chisch 9/47 , Gongdon Alprof Low 4/2. Hinges a 1/4 5/1/2 Har Scrawy 6/2 2/2 for floor Lydies. If the man 2 brades 1/9 de James How." Gily Howland Dithm 10 hours 5/6 ", Junior Fish Dr. Sundries D. July Warren 26 Gara Smithe Do; Im 6. 13 rads 8/ " Men Hest D. The Rupe of whis Son In Much to Lot Lobacco May havist 4 This Sampson Dr. 3/4 July Oil 2/6 Johnston 133/4 or 14 year bed Tich 3/ Mente & To Abour Ruphind Jismending Shoes 2/3 ditto 3/ 53 Joggeshall De 1/1. Galloon binds 6/ Thilip Moshin D. 1/12. Dividers 1

y Georgy Whippy Do, I Lundk hoff 4/4 - 22. Churchs Woodelle ~ 10 yer Jongdon Horof Dr. /4m 2. Bradga 3/62 Schooning Franklin De the John Frag 3/6 Mil Tamson De bouch Ju & Bund 15 -19 Brie Lucretia Dr. 1/n yel Buntine 107. 1 8 3 1 16 6 1 m 4. Cut tails 2/6 /n m 2. 6louts 2/3
2/4 m 3 brought de 3/32 /n m 3. d. 3/32
1 m 2 6 bouts 14/6 /n the 80° or 5/3.

1/2 find g b., for hotch for 16 00 m 5/.

2324 gas bashs 2m 10 Nails a 12/.22/. , 662 Manolo. 1 file 1/10 " At mRupelle De; In m 10 Acuils a 11/2 3 . 56 Comilies Howland Dr. 5m 4. Cut Nails I saich Heufey De 3/16 yet black pelong 6/12 back bi Sa James Howland w of Main & Rue \$ 500 Jeth Rufsell Fors D. 3/m 4. Gut All Just House

5/8 V () New Bedford 9m 30, 1800 Jem Rotch fu flo D. 2m I'm leut N. 1/10 for Jugar bar! Joth Rufself & Jons D. mo hails 8/2 3m 4. Gus de Jourso Thancis Allen De 1/2 Compasses of a Hemself William I Wally Der from sociails 2/9 ~ 16.20 d. 4/m a. Himself Exica Smith lon buttons o'n at, his applies fohn Howland and Ler. 1 Ensign \$ 18 " Arich Chase L: 134 yel Calus 3/8 6/5 2 2m 4 fut Nails 2/65%, and Sells Plasself Will Token M. Aufsell Dr 3/2 pds Cooking 2 7 3 Monafi e At in Smith for on the Hoyson Len 3/3. prof John Hood D. Im 20 chails 16/6 Thimself "Ab mRusselle Der 13/8 ya fland 4/6 3 hape 1/2 al Ayy Feek ham Gilis Howland Drinten Briails way 4 Henry Church De 2/8 yes Friped galaste

Tobacca My De To Cash

puis Casar Fince for labor 9/. , 9 5 Garar Frederick Lin Lacsar Fire Dir balancy of the Shoes 3/4/2" 3 4/10 1/4 m 3. dt. 4/8 //2 . achis exprintied Just elig Huttlestone D. m. 20 tails 16/6 " Fundry Accounts Len To James Durge This Sumpson for making 3.14.8 making a Gollar for di : 4 3 Merch of for Thoung the Horse -, 1:6 Mot Barrowy Der 5 yels moin Cotton 21. 3, 10 es Surah Hufsey D. 3. be offer in 21.6%, 6" John b. Holme D. 140 Filk Moun, 2 10 Mem I Mall De 1/4 Cu: 20 Sails y James Howland 10, 2 totohan Lew 1 Ruben Levil De / Land paper 1/3. 2 3 About Inith De 4/2 mas Rabinett 3/4

580 V lew Bedford 19 mon # 1800 Monthairs Dr 2 18 yais Morem 2/8
balance bandanne This Wife 116 Julbert Rufells Der Jum Betails 2/9. Mm Hest Der 5 ydy Builly ger 2", the mily gen ? from this Tampson Do. In Men Hashing De Gundrig at Sethe Fisher " 13", Jon both Sally Bryton (black woman) her work for Just one bloth of bund from the Spersely Wind Beng " Butter De syo Sattin Rebon & Min Handy Ler 1/4 m to tails 2/9
signiblet 4 for Schooney Bothy Tobacco of the y Down / Blin puper 1/9 Juich Willis & 18 At thea 10 6 Jongdon Alfrof Len Jum 6. hails a 8/, 2/2 ames Hatch De ptotohea Tia 3/6 1 Thomas Barrowy De /nyo Calico 16

N. O how Bedford lone. 6th 1800 John Toppeshalls D: 2/5 bind 1/10 3/82 how Lam Bordin Din /n m 20° Lails 8/3. 3 " Charly Church Di Juto bohen Lew 1/4
gh Jugar a g 6/. athis Mother willow
Tuher — " Rufsell Davis De 5 to Jugar 4/3 " Cornelius Howland Di, in m 20 Mes/6/6 for his Hours Miselle Dr. 2 de mut Buckles 110 , 3 8 of the Rolch Juff & Lon 2 my sp. but etails 1/102 de two Rickhum for Suur Barrels John Congeshull her Homb I'm ho. n James Hatch Lor Wandanna Johns a //6; 1 yd red flan! 3/6 d. his Miles Gale Jenne Dr. byd Muslin 21. 12/2 , Gideon Howland Carpenter De. 1m To Naily 11/. /4 m 4. Brads - 5/8//5 . 125 14 m P. al. 8/. 2/. Dhij Son Gills - 12 5 , John Goggeshelle Do 14/4 yor Frest Furseymere 10/-Jana Smith Der fran 6 Brads 4 his Apple form & Grinnell Le pter Twine 2/8 Her Jones Fin 545 Thomas Haxard for Der 4 3/4 you Suylor 1 10 5 the buckles 1/6

\$82 n O hur Beafond Mario & 1800 James Thipp (Thormaker) De 2/4 yo blue boaking 14/. Dopay in 2 downly 186 Tongdon Lorgs Dr. / m 2 flouts 2/3 for Hoop Lydia John Caggishall 18.2 pyder Gloth 27,28/. 77 : Mem Rupell Der Meind Brush 166 In And we Swain Don Am 4" Court Nails 2/6 Min Mest De Grat forward from 2, 26 1797 24, 1 Knife 2/4/9ma 23/16a3/holaky 1/6 2 6 10 " 6 3 10mo 25, /n m 6. Braids 3/7 /m 4 de, 2/8 -... , 10 4 14 m d = 1/4 (1/m 8) / m 20 hails 9/ 12me. 20, Twist & Silk 8. I thowel 5/1. 1, 58 1 15 3 5me, 1 Ew. Hay 1/6 1 From Though 1/6 15, bno 24, fydy Moren 2/6 15%..... 1 18 1, 4mo 22, 4 3/4 y of the plain 8/1 38/1 176 5 mi 28, 2 to Sugar 2/6 /4 the Indige 5/1. , 5 4/2 ome, g. speeper pers st. 1 th in Silk 44 ... 14" , 16 Merch , In To ffm Hest from the pugets ma 22, Galances of aleb det, as fritte Mind, , 4 11 12mo 16, bash 6/. (84985mo) Manoure 3/6 ", 96 Geth Rufsell 1 Jons Le 2/ Brushes 3/1 " Caleb Jenne Dr 3yds mushin 2/. 6/2

Lew Bedford lone of 1500 Wind Gelbert Russell De Gauging 34, Oil 14 I yo Dec. 4/ twish & a., his this John. G. Holmo De 3/4 yd flant. 3/6 1, 2 //n I'n yd brown Holland 1/1 hwist otherwal, 8 y 10 Af m Smith Low Bydy Morein a 3/4 poseuch Hood Le 1 file 2/3 de Hell Mulapett & I blanket from House Aberth & Sit Men Roth hen 60 1 bag boffer 1548 a 286 4 \$43.12 10 And a Swein gr. 'h m 4 leut Nails 1/3. 1 3 Jebichen Me Daniels De 14 on w tails , 3. 5 Caesar Smith Do. 18748 & balance of Calico - 1974 1800 / cle Lobano - - - - 9 " Exa Smith D. 5 migh but hails a 2/- 10 5 Asu Whith 19 1 Stock Lock 3/9 different

184 v New Bedford 10m : 13 1800 Dan't forwit folothe 8/. 40/. - D. Himself 1 Min Hashing D. 3 to Coffee w2/. 6/. by Gilbert Rupell Do 4m be fails 2 hammers 1/6 & 2/3 3/9 Edru Thomas Dr. I Gimblet 4 and Self -" Leth Rufsell Hons Dr. 55/gyd Lustring Les Juin for 4/2 1.12 y This of //s you at 1/5 July Buy taber for Do Jeya White Julory 3/92 , Burnabas Faber D. Hemnant Ferremerefor, Tying Shipt-ineria Cotton My 9/4 3 19 4 1 Reuben Fuith Dr. Mr. Cubined Hungs 65 1 form & How lund Do In m 20 chails 8/30 1/4 m 8 . Brads 2/1. We misely 3 I hurston Potter De spy a bon, bloth 10/2 1 2yds De 10/. 20/, Spy a bris Hipp - 13 500 Willow Rufsell Do Gauging head matter

Alew Bedford some 15. 1800 Isaiah Hensey D. I Set bear Stear Sorwy, 46 Meno Hukely Do, Myd bn. floth 14/... John Caygeshull Dr. Glan! Les 6/173 In m & Sails 4, De his Apptie Ramal Smith Dr. 3 1/4 yels balico 2/6 94/2 yett m Rufell Dr., sm 14 " Luck; 3/4 , James Hatch Dr. 2 July is 1/10 al. Himself Iffiles Howland Dr. / Lew to Sails of ? y Thomas Barrones Don rule 1/6 de, Hinself Gilbert Pulsell Do /n m 24. Jachs 4/6 Thilip Cunnon Dr. bulance of houtlong 37 2 ? Shilips Charly Church Dr. //n yels Calicon 3/6 a. Hensely John, J. Helme Lin for bhocotate 1/3 is John Goggeshall Don pydo bn? Cloth 2 sandon Fotter Dr. Mr. Compasses 9 -

386 V Chew Bedford Finth, Month 87 1800 Mongelon & bros Di, Maya bni Cloth 14%. Much D James Durfer Shain thought of Chain 18 Mm Hasking Dr. 16 the Lugar 9 12/12 3 . de . - 1/3 3/9 de flinself) Cornt, Howland D. bm 1/n but Sails 1/10 for his House Jongdon & Gros Dr. 3ydy bunkingen 102/6 In Thisip Masher Di 1 y & bn . Cloth 8. , 12 , Dan! Anthony D. In June Ting y ? ", " J's gbuttons 6. I wanted Daughter ", " Jong don & brok Don for Hook Lydich I James Hatch Dr. 6th Goffee a 2/. 12/2 " Johathan Howland De , 53 1 Honer Shipher of D. 1 1. Suctacles 3/suiah Husey Dijh the Chepper 1/8 orn. How and D. by Myn but haid Henry Ruthe D 4 /- yo low floth 2/, 9:-

V New - Bedford Finsh Month 18. 1800 08 Congaca Horof Dr 2 Ring Lalikes 3/5 1 -2 Seuf Turas go for Hook Lyona Ase I mith L' 1 1 10 Glan : 3/6 Thread 2 ! 5 84 1/1. Stockings 8/3 d. Himself. Man Kemplen fun DI la batch Jon Showland Din /4 m 6. Brads _ 8/. 2/2 Jon Sh. his House of the Sevens of the Seven Milliam Harking Dr. /4 Controlling Jongdon & bros Dr. 2/5". Stockings 1/6 15/2 Herek 2 Dr. To Barnabas Smith Jeorge Howland Dr., To Tobacco of 1/42.75

John 28/2 hegas Hound a 17 42.75

130 h. Leaf - a 2 2,60

Dut 45 35 20 bongdon Horofs De 3/n yels framought 14:2 9 0 2/mys plain beloth on 8/ 20/- 3 Congolon Horap De y had Lock 3/ " Tobacco Mfy 19", I box 4- depret. Helme "This Rebecca Dr. 1 Shike Guntlet 2/a -?

Tour Bed ord Jenth Month 201800. They don I trop Dong to Sugarna & Ofm - 14 & pipper 16. A Theoree of two warrantes Clocks shiphed by Dung Richelson Alon & Hephen Taberg, on board the Schooner Betry John Thearman for Muster, for Thounnah, Consumed to Marfell Hayants In Laly on and Which of the Shippers 2 Placks - 60. 120 Caring - 1.30 3 123 " > / Mularkins Dr 1/2 ya to Cloth 12/ auf fo John & Helmer De The Hannonsterfe 46 , Al on Rufsell Ler 1/4 y de baixes 2/4 2/15 ? 1 Tobacco My Lon 16hocolate Box Stehno Men. Hest Dr. 4y ds Baire 21. - 3 I Shawt 31. D. his Daughtes Munio 5 To Tolowan Many 1, 17/3 Marking Der 14 3/ Che Sugar ag My y! Line or 2/2 3/3 Hivestofills? 1/4 y cl 3/6 4/4/n 19. 6 hechs 3/.

refew Bedford Tentho Month 25 1800 289 Joseph Thomas De 2 your to Colothe 12/ 1 4 - 3/4 you do 2/3 1/8 104

Sille When d 11° and 118 , Jabesh & Cammono fr. Lon by ely Mushin 2/, , 12 , 1/4 y : bn flothe 8/, 10/, 10x buttons 1/8. 1 18 2/h y of Duck 2/6 6/3 1 rule 1/6 - 17 9 1 3/4 y Thulloon 3/, 2/3 shocket Ah 12/3, 4 6 Junich Millis Di 1 the boken Few 3/6 _ 3 6 John Sherman De 2 y as balico 1/10h 3 9 Joseph Heard and Dr fo Mustaben height fr like The The sugar 4.6 thoushage of whif 3 56 how Alm Hicks Dr 27/4 yo had teather 1/10 5/ on! How and Dr 5 m My but Sails Monse 9 2 In Managsch Kempton Jr. D. /4 m 6 Nails 2/ Jadock Manfeld Di balance 22 Sam Bonny Don 3/8 yd flow in 3/6 10/ Void Lero Rusell Dr. 26 bohea tea 3/6 7/ 1- 1 Allerton Delamo Du heading 31/2 Months Roul Shap 6/1 168 Home Howland Lon /n m 20 lails 8/3 } , 83

390 You Bedford Finth Month 22 1500 Joseph Rufell Di spad Lock 3/, 3/ Bourah Hupsy Dilg hapin a his Gul Jud 25/84 Court 1/2 4/8 11/10 at Feld 11/10 advanced to F. Brownells to bring Fish. 3", The Allen Shephind for a drafty on IA which we helowed this day for which we helowed this Mongdon & Crop Dr. 84 ds Duck 2/6, 14, Thomas Barrows Dr. 5/ny or baise 2/8 My Josiah Wood Dr. , file 2/3 with his elf Ifohn, 6. Helme Dr. Thread take I in Burghter 1. Franch Henking D. 10 1/4 " frow der 44. 6 zra Thomas D 103 molige at Dang bash Dr To Thep Bragerd Our \$ 155 y Bry "Down Lon I Lack Hoyn 19 Francis Taber Dr. Alle 4 de Finiself

You Bedford Finth Month 28, 1800 39R Clike Smith Di, buttons que famy allen hype, , q Merch In Dr. To Muna sich Klimpton for 312 fut menhantable boards Hollank 15 Deducted 750 feet Clear John Cofyeshule D. 10x huttors 1/6? Men affest Dr. 5 y ils india Collon 2/10/ " Jabesh Hammond for Juy br. Cloth 4. 1/4 y Caixe 1/8 2/2. Chest Hinges 3/9. 2 Christ Locks 3/9 3 Ox Souns 47 1/1/n " Merch I Do James Friple In 1/3 hook 33% James Triph Do. Hounch Segars of Jell, g n Gilbert Rufsell Der Min Of Stails 89 Buy Bruja Lincoln Dr. 2 Julis 1/10 de histourneyou 7 Joshua Adams Di. 1 des hut Linings A. 5. Merch 258 fect window frame Joist -

592 vi New Beaford Fenth & Month 25 1800. James Howland Dr leash Rbracher 15.34 PRulbin Swift Do. 1 Let block Balls 7/6; I Gilbert Rupille De To hather \$250 I Surah Hufry Dr. thund Tobacco 4/2 ? Juja tone Cloth 2/3/ a. his Jon In ... 3 Men Harkins & The Joseph Gifford -124 " Mm Rotch froft". De Im 1/n Curt dails//o " Gilbert Rufsell D. Im 6 Nails St. 2 This Sampson Don pt. Obed Fremptons
Mile - 1.50 Joseph Muxfeld De I Genibleh sta ... Ty as fland 3/6 1/0/6 _ de Chimoly Sign , AbraRufsell Da 5 yes bone 6 loth 12/. 10/13 3/2 yely Serge ab/4 22/2 whis While. Barnal Taber D' Mand a his befor Storage Tobarro 91. \$ 12,50 1, a Allerton Dilana De Mully ----

V New Bedford Tenth Nonth 27/1800 John by geshalb Dr. 200 is baise a 2/2by h y & blue Duffel ~ 4 14 y & bn & bloth ____ - 8/. In Minthicks Din 1 y Chaires 2/4 thrown 8windgam . Bryant Lo. 10 3/4 to pig Jame Bryant D. To Tobacco My. a stam Rubello Dr. 3/4 y mushinett in 3/10. 3 Joseph Thomas Len /4 y bon & Colotho 12/13 " " John Cagyshull Dr. To Deured Greans Discounted his order A 199 28 John Cogges hull De 12 to y & forrest 6 lope 4/2. In m 6. Do st. 4. Donnie House , Rogger Hashell Dr. 23/4 y bout 15/6 hur Rupell De Tyy & Mushing a 15%. Dank Anthony Do By dis Courting 1/2 y . Thalloon 3/. 4/6 1/2 y Odere 2/8 4 Tills of thish otherwar 1/4 10x butters 1/6

394 V New Bedford Jonth Months 28 1800 , Dan Anthony Dr. 13/4 y lat. Clothe 5/6 Joseph Thomas Len /8 y & bri Clothe 12/1/6 5 Church Di /n Cur Asignes 16. John Coegyshall Dor by of Calice 21. 12/2. " forhum Totter Lon 3 7/8 y & br & bloth 10/. 38/9 10x buttong 1/6 hvish totally st. 18 9. .. 26 Cara Thomas Lon hundring a his mother 3/1. bash Dy To Thip Bedford our Eighth Ricition In Howland for Rec 1 \$203 m 139 4 y 14 Baixes a 2/8 a Hiniself. sille Sment of 3/8 Reubin Swift Do. 4/2 Heinges - 7 6.2/ Shire Spites 1. Rufsell Davis D. the Gluy 2/4 at Hinself Ab m Rufselle D. 174 y Jor Soloth 121. 181. " Dan! Anthony D. 1/4 a ! baixe 2/4 3 I huinh Henfrey Dr. /n de braf Knobs 1. former Dr. Whend Labour Hy felf

The Bedford Eliventh Months 1, 1800 Af m Rufsell D. 2/1, of forus & Cloth Dan't Anthon On Jung forust bloth 8/6. 4 m. Cayyeshall Dr. In mo & hails 41.3 A Francis Allen Do? In lew Degues 1/6 de Elf y James Howland D. 13/4 to Tobacco. 1/6. 1 Huyer Line 2/3/3/47 Investig The Howland 2nd Drift modelails 2/2 4/1. Hinger 4/10 1/6 somes 5 for Brig Friston John levyyeshall D. It! Galloon Bring. 6 " If fahaziet Jenne Dr. 5 m a Gut Nails 21. John Eddy De plo Sugar of Junerics 470 Tris Tish Low from to chails 31. d. Himself Juin Grinnello Duy de forus A blothe a by " forn Howland De you should in 14" " Seth Rufsell & Sons Do to to teach 12/2 I hammer 2/8 for Ship Frankling John Gozgusheell D. Andries at Thos Ingruheins daughter for Derection 15 7 59.6 V New Bedfond Amo 3 1800 First 4 - 1/8 yet inself About Thephers Dr. 2 ox bidigo 1/4 2/8 1 Much Jo Do Dun thony 1345 Just merchantuble Bourds - \$12 pm 220 d. Clear \$18 , Ship Lampson La To Cas to Janes Howland Ind for Labor - \$12 Just Iseice Simon De Don en mun for Direction 75 John Cogyeshall Do 26 Hindy thread 2 why Souph I Chest hock 1/10 % , Ship Sampson De De Serve Timon Man me Spill 2/3 Wheet sand people 2 he a man for Solving Moods 3/9 68 136 feet plank \$12 pm p. for 4/n bords Hoods & 18 dll. Rufself & Jons Dr. In bio 200 chails 1/5/2 for this Hunty n Reuben Twift Do Pfete 11 at his offity

V & hew Bedford Christo Month 7, 18000 , John løggeshall De 5 pt Mitting - 1/6 Sy . bure 2/2 10/10 4 6x Suit Acedly 1/6 6/. 10 Haires - 76 5/10 /n y flunts 1/9 for My negro Head go ma 1 sett mRubelle De 153/ to Still on 16-3 , Combrowland D. Athry & Comy lent Sails 1/4 m 14. Jacks 3/6 lojuforhis Housey 2/0 4 Henry Fricker D. I hock 2/3 2 bills having 9 Jonathun Howland Dr. 3/4 Jattin 1/62 3/n y as Ribon 1/3 4/5 , 5 //n ", deth Rupello Hons Le m. Bebuils 12/2 Jos Thip Frankling for 31th baggage for Stage of " John Howton & The Their praise from man Sele Fally No 165. 20 m Rotch D. 3/4 y .. Durans Much So 3 Me hagain 4.50 \$ 13.50 " Leth Bulgell Hong De 163 feet Bours Much to Lan! Inthony for 1 Span 3/4/2 No3 feet Boards \$ 12

18 y 8 n New Bedford Mm. 4" 1800 ~ " George Mhipping De, 2/h y the fearnanght 11/1 - ~ & y 6 1/8 y forust bloth bly ---1. 5 // 3/4 y baine 2/4 1/9 throad 8 16 Thanky of all bhurly Hodell Ihard Story 5/8/4/2 tono bloth & } 14 9% " Min Rotch fr. 46. De 2m sp bint hails 3/8 John Coggishall Dr. 30th Tobucco 22 133 15 for a Howland Do 1 Show 5 3 addiff , bash De To Hullestone of Bates They to line full \$ 18.98 Be Howland and Le 2 pt. Hinger 10 1/8.

3/de Servey 4/8/200 Bry Friton 1 2 1/2 Hoy Thippy De 4 y. B. Duck 2/6 10%. John Coggeshall Di By baire 2/6/1/2 Joseph How and Di Mensely Dr. Hunch Segars du Hemself in Orra Thomas De 14 to red Hood of 9/2 14 to Aspin 4 for whis Daughter Detto Rufiell Hons for de bruf Hoghs 4/6

V & New Bedford Mm . 5 th 1800 ... Joseph Howland Din 2/n des derews a 4/n , 5 " George Whippy D. 2/2 y de for the 5/2. thruid buttong to a Mayhow Litton The moth water mitting go - 3 Soth Muffell A Jons De Month, 10 Nails 1/6 George Whippey De 3y as Duck 2/6 7/6 2 Tand Bordin Do 6/2 hinges 10/2 5.3 11 de Sovieurs 4/2 d'ulf 4.12 942 , Rufsell Dunis De Horse rich 6/.__her De Lo. To. Thomas Kimpton 52/. Murch , La To Matthew Allen ... for 15 y es home make bloth a John Hondand 2md fy the Betails 6/6 is 5 /7/2 James Hatch Do. 1h Fea 3/4 6 h Sugar a 9 4/6, hongdon Herof D. sy of india botton 3/4 ? ochis Wife g bet Himself 3 En a Times of

V New Bedford Mms. 5 1800 Charles Church Dr Hayou Salin 1/6 - 5.7/2 1/4 you Samuelt 4/. 1/. paffe board 4/2 hills 42 - 9 3/2 yes Dimety - This Thete as protite Juch Willis De. 2 to Sugar 9 1/6 -- 3 Mm I Hall Dr. 10 y J. Vini. Y. bloth I fisial Food De 14th 2/3 al. Himself form! Howland Dor 1/2 for his House? how to the sold a 31. ed. Himself Muybolh De 1/2 yo he Cloth 8. Schuzel senne 2 An hall mails ?! Heave Hallon 8 de M. Filton 5 10 Jeth Rupele Hon, Do Hew The Ship Thirth Isaich Housey Do the Elastic Needly & -Southward Tothe Lery y the ... 6toth 0/62 Jamy Howtand De 1/4 m 10 Nails 31. Varieties Geben Rufull De for Ship Rebena 39 you wiew brunding 1/4 140 Cotton 2/1

v Nur Biofor 11 mo B. 1800 Shurles Church De 16 Few 3/6 et, Finiself , 3 6 Merch 12 Do 30 Smathan Howland Min Rotch fr 26.0 Lander 20 Sails 1 lew, 20 de, 1/6 for Ship Hannah & Elixa Ja Steap Lyona blankets. n Gily Howland Dr. 1/4 Am 6. Nails a 81. 21. , Exerca Thresthe De 1 Exa Smith Dr. 103/ to Stul a 1/62 4 when Smith Dr. 8 to heaf Tobacco on 5.3/43 y Exra Thomes Dr. 2h Sugar 9. 16 at his Daughte, 16 " Shilip Mosher Do 1/2 to provide 2/2 Joseph Rufsell Dons Don 1 Chisel 1/6 - 3 Sovews 5 " Joseph Rufsell Do. 10 Jen 10/6 pimpe Sails 162. Muben Swift Dr. plain mongs, d. His stephon & John Goggeshall Dory as Mushin 2/4 16/4 a Himself -1. 6xra Smith 19 2 Cupt, Turns 21. de, Himself Haron Childs De 2/4 y or both 9/6 25/8 y d. baise 2/4 3/4 y gorres Holoth 5/2 3/8 y Goet & 1/8 tentions 10/n Christ 8 Je som Smith Der Sundry for billy Rund \$5.46

602 p Jew Bedford 11mg, 10. 1800 " Simpson Hart La by de bunts 1/8 10/12 A Asa Smith De Quarter of migg 2/8 Anil Chase Lon by as Cotton 2/. 12/.

By A Calico 2/4 1/5 thrunds hupes! phatouland 2nd Dr. 2hains Brushes 2/5/2 Multarkins De To Cark plying on an An Bus \$15 13 Ab mitteich De shi Stockings 7/6 al. Hinsely John Russell Hous Do: 1 Ensign \$ 18? Thomas Churchell De 13/4 Calico 3/8 6/57 John Howland 2 no Br for Phris 3 / Minges 1/13/13 de Sevens 5 1/3 Mularkin Dr 3 & Coffee 21, will John Coggishalls D. Ly Deurnough & 18/2 2 muthan Howland Do 3/4 y Serge 5/8, Jiles Mondand Don /4 m 6. Vails 81. 29 Ju Ens. to De go de Himself Com! Howland De 5 m 1/2 but Nails 1/10; John Howland 2nd De 2bolls 2/8

V. New Bedford Mm: 12/4. 1800 -Word Many Thousand Stoc Jusan Furco Dr. 23/4 y Gor floth - 9/6 2/ny? baise 2/4/10/wish 4 1.6.5/2 ", 14 5/n Thomas Green Dr 2 Daws 11/349/9 1 1 -1 Caleb Grune D. 27 ny or Velvet 81. John Shearman Jr. Lon Large Later Africa 10 ~ 10 ~ 2/2 Horinges a 1/2/2 de Southward Totte , 10 ~ 10 ~ 10 Metho Rubello & Sons Le Hurge Feli 2/3-2 , 2 3 With Bennet Do. Jish Hook 5. br. Forward 1352, Joseph Richerson Darton My D. br. forw from 536 proshua Barken D. 12 web 1/6 al. Himself. 16 " form! Howland Do /4 m 6 Brads . 8/2 Youah Hood D. Ifile is a Himsely Ship Jampson Do for An 10 Mails -10 Coffee 21. 121. 2 to le brotate 2/6 3 the marking thous 1/6 3 lamp 1/6 Im 1402 tachs 3/6 1 pm 2° mails 4/6 /4the 20 de 1m 6, Nails 8/1 /n m 3 , cDc 3/3 1 m 4 d 2/6 10 repher3/4/10 Ginger 1/6

604 va hudford //ma 13. 1800 John Ribbin Disteach To Milable for a Draft on Joseph Mis John Dair mulous in a Letty Mis day of Mond Mall. - \$300 y india botton 2/4 34 of this distant. Jeth Rufsell & Sons D. Ja Am Backs 1/8.

'n Sinh jon Hant D. Julew: 3. Brus &

That Den Hall 14 Rupell Davis D. 5 y og mushin a 21. 10/2 This Rebecca Dr. 3/4 y as Bunk for 1/8 of Gilbert Russelle Jor 604 Brighton Clack woman Logo by Juge of John: 43h y .. Fone Cloth st. bind & str Monthson Grinnille D. briforward from pusses

A Wind Mest D 1/2 of Mushin 4,

Much 2 2 2 2 bairs 2/2 do Daise Buy Howland D. / to hyson Ten 5/3 Souph Chase De 1 Stamps 47 a Himself mil Chase Do

n & Kow Beafard Homa 15 . 1800 for Showket 3/. Munflichens De Sund to Mistalher 6/6 James Howt and Dr. 1th Twine 2/8 ", 28 Isoo 26, Jan Ship Industry" " 28 Ay ! bind y 8. 12 Lumps 5%. de his High Willemiser Whity Low bulance of Tobacco Box find basking D. / low touch of the stails 5. Josaich Housey La Mufon Lins 1/5/2 Joseph Thomas Dr. Syans al. Heicks on his acc, Alby his Dirithin forn Howland D. 14 m 4 Brads 5/8" , Sam & Rodman D. / An 2. Clouts 2/3 1, 23 / /n m 2 6 louts 2/3. For Ship Maring - 5 1 Is a Smith De 2m 10 Nouils 12/-3 14, I Thomas Barrows Do That Ting 1/5/2 1 1 5/2 I John Howland 2 nd Dr. In but 20 Nails 1/3, 13 Experience Brownell Dr. 1dretton 1/. 14 deatton 2/. deut 3

864. 10 /w Bedford 11m, 9 18 1800 Manafech Hempton J. D.;

Manafech Hempton J. D.;

2/2 rising butty in 2/6 5/ Tharles Church Do 1 low Degars 4 2 Joshua brocker Dr. 1/n C. Coating 4/6 6/6 Barnabaj Russelle Lo. 2/my Golans 3/ Mla James Hatch Lon 5 y ey for & Cloth 8/4

(3y ch Seryer 5/8 8/1/, 5 y ey fleen \$ 3/4/6/8

a. Kinself "Joseah Hood Dr. My Calico 4th ", by Judan Totter Dr. 1 Lock 110/n d. his uppto Dan! Anthony Len 1/4 to Affrice 4/m 102 Cinnamon Mojn it the Ginger 9 Dant Anshany De I Mk Wilk my 1 Hay as Silk Marun 2/8 19.4 14

V. Tew Bedford Mint ty 1800m 607 Gilbert Rufiello Dr. 43/4 y Freize/8/,
If Thick Twish 8 d. Stenned Laylor Asa Fwift Dr 23 1/8 y as bunking 1/8 1 19 -/ Myd Cotton 2/. 1/8 yd tow bloth g 2 9 (obstall) How Sally Littledicted Do. 1. Soups of a herself. s. " Mm Hasking Le: 3 /h y & Mushin 2/4 ~ ", 8 2 perped Fins 1/5, hape 9 - ", 1 10 /m Jy & Calico 3/1028/10 de: his Hily - 1 6 40 Samt Borden De shis indie mustin ? 1 116 part Jahazul Juno D. 1/n low ! He Pails 1/6 2/3 The Deland Fairhand Do lor de Baixe 2/8: 1 6 8 / loy of on, blothe 8/6 85% and Himself 45 5 Vaid Alfornias Hallh D. Thomas Barron Dr / Shawl 4/1 83 14 Bily inger 4/2 Error Thomas De Up blankith. James & Jon " Cellen Long to Sugar 2/, 2 1/4 to Ten 2/1/2 open Junis Stoperate uses Ja Raysell Davis D. I Lampe 31. d. Himself Jy Sand Rodman D. I lus 1 20 chails 2/6 3

608, 0 him Bedford Mm. 20 1800 Jon his House _ } Trace Huly Dr / 10 bairs 2/8
3/4 yas Hannel 3/ bunging 9
Musad 2 Whis lorge Tha Smith & 1/1 bottom d'ulf 31/6 / 118 John Howland 2 nd Loop Franklin Ment De Te Abrier Thiphind May Jamson De 2 dy Sail Needly 3/6 2 hime glassis 9/. 2d 1996 1, Showel 3/9 1/1 bellow 4/6 2 lintumbles 1/6 / Clamp 1/8 The leampaper go 4 gimbles 2/6 / Chales Church D' In der medles Mimbovil D. Just mushing 2 Thos Coggisherly Low Simile 2/3 s Sam! Bonney De 1 Chisel 2/ De Heinself for 100 & Hide (3° 25/ This Ocean Dr 1 barrel 3/. 1d 4/6 96 Ases Smith Dr. My, Linen 3%, a Gelden-Exra Thomashor thuter This for d'histon / Chales Church & boyers water of 214

Thos Churchely De 13/gir on bloth 8/8 1 John Howland 2 nd Den 1/2 Colails & 2 3 form Thepherd Do my trown Hook 2/3, 2 3 , bash De to Milliam Collins reception him on steet,). 1100 Lyon baire 2/4 5/3 Mund Huttery 1028 1-Je taron Childs Do h Gahaxiel Jenno 1576 457 6 1 2/n y de flant 3/9 9/4/n de Himself 1. 13 5 " 9 4/1 Jally Brighton Hack Homan I Len 1800 1/2 Jone Cloth st. bind, 5% " 1 5/er Paul Wrightington D-3 nds boire 2/8 R -This Samsen Diffe of Math. 9.2 De Hout for broaking 14. 29 Log paper 14, Spide 31, 1 pot 31, for Man Rufull for DI Mannes 4/h. 132 42 1, Manafseh Humpton, wifemes Durfe De I large file 2/3 de for Gilberty,

610 Chew 13 edfond 1m, 22, 1800 ich misell D. Jo bash prophing on Account 3 8100- 30 Willemian White De balance of Tobacco Box if Man Hasking Do the From st, distenseld About Shiphird Dy Jum D. Brad 4/ Joseph Rufull De 1/8 yel boaling 11/3

Chis wife

Joseph Rufull De 1/8 yel boaling 11/3

John Stimpton De sty of for stolethe star Ship Ocean Di 135 you funting - 3/2 5.6.11 2 yeur botton 4/8 /2 yd touttell. 5.8 Thread 8 making 18/. 18.8 6 113 40 yas bunking gh - 1.8 /2 yd bottom 1/2 Monthos 1.80 pr penngon - penngon . g. byas botton 2/4/4/huad Houttoll Making ignal bid 2/ 3/ 9 10 1 36 yas bunking 9/2. 1 yd better 2/4 tonflo for perman 30 y as burbing towlold the three making fav.

· New Bedford Mm. 14 1800 That Lock 1/9 and Stimself I thund Latch of at Hamself in Jush Millis D' 4 & Lugar 9, d'uf Monthest De griffer 21. 6/, at his Son Congdon Hard Drydh Cholle 16/6 166 This Rebena De pagas baires/2 by in bles 1/4 2 tim tumblers 1/6 2 thine & laper 4/6/5/3 2 dr Mudler 3/8 3 Cherils 4/. 2 log lines 4/6. 9/. 2 11 In the Touther mails 3/9 I ban knives Hocks 5%. Mench De To This For 2044 Mus Decan & To back for 43.70 Setto Rufile I Sous Dr In the 16 mails bl. 1/n hinges 1/. 2/.
2 de Savens 50 100 for Saget 1.2/. 1) Letto Rufselo & Bons De Whammer 2/8 - 3 with m smith De Whend by b al, his Hope. Naran Childs DI Atomis 1/9 1/9 4/2 was Wildbone 2/4 10/6 140 Caching 5/1.

12 Jew Bidford Mm, 24 Isoon Julion John John Horais 1/3 Am Rupelo Di, 113/to Steel 1/6--- 3/7/h Men Rotch D., 1 Ew 10 Arails 1/6 ? , Saron Childy Do Hay Carrie for the 1210 Silk 11 h a eff a 2/3 1, Ship Ocean D 3 yes boure 2/3 all James Howland Dr Mark Wife Ton 3 13 June Hatch La 1/4 to proper 10 d. his Dagghter fre holdes on an \$ AS 20 John Hood 2 2 20 hails to Go. 19 19/4 to be Nails a 1/6 for Schoonly hephine mails 2/8 5/4 Jan Housking Do Stenery Mide 2 18 5 balance of Br. bloth 4. amy Howland De 12 August, 3/1 ? ".

1 pl. Fron st. 1 Gorgo of 6 1 ? ".

2. fapt Gorydon for Bry Lucretia

V New Brodford 11 manth 25. 1800 413 bornell Wilkey Dt. Mono hal dinnings 3 2 45 Junes Hawland D. 1/2 Att 4 mails of 3 9

John Howland 2 Deop Freakling

/2 de Sail Mirolles 11" at bottle Je Min Harking D. h. Gideon Delano... Man Borden D. 20 Raising 9. 1/6 d. Himself The Ship Handen Ocean La bailing hots 1/9 -pied 4 nutmess a g 3/. 2 m lath straits 2/. 4/. , 4, " dethe Rufsell & Sons Long Gemblets 4 51,3 Ship Franklin Dir to 1/4 At 20 moils 4/6

Luly 1/2 at 10 ditto 6/ - 26 Hough ox long to At med Thep Ocean Do, To Ab m Russelle -for Carting Boards & Fron _ 2 " 12 Tons Ballast __ - 3/. 6." James Howland Der Jum 14 Facks 3/6 1, 10/n Jum 2. Clouds on 4/6 1/5/n for Frighwerking, 5 5/n Thinge 6 Mr. Heinges of Sorwey Jones 4. Barnabas Jaber Li. In m 10 Auily 6/. -- 3 , 6 4 John Goggeshall Det po Enoch Gundall 12 , Aaron Chilely Dr. Jahaziel Jenno. Many Smith De bot from F. Ledger 95

614 New Bedford 11m 29 1800 Mem Rotch frof De In In Mouphing hessy. 36 y Asu Smith Do 3 m 4 but hail 2/63 Whip Ocean Do To James Dringer Will for Soll Ship De can Don for far h Depper 1/2 Huch "2 La To Jo Mussells Jam Bonny Di stodagar a g. 6/13 John Wood Do 2 Gimb lety & for Schooning " Exra Thomas De I Thaw t 4/ he Als ping In hyman g & hig Daughters ? Wy Indianie 2/4 3/6/ Amiss 4 26 Hourself 3/2 10 John Rufsell & Sons 10 3 rose Handles 9 2/3 Dan te Anthony Do spar Loch 3/6 de His Buy. Joseach Hood Din for mo 10 hails 6/ a. Hinself toth Rufell of fors De Myn For Ship Tranklin sideon aggeshall Do hummun 2/8 a his etherte

Lew Bedford Mm 6 28 1800. John baygishall D. Direction 3 116 Bera Thomas De Souwe Auger 1/6---? John Coggishall Do no main Cotton 2/2 2 5 1/2 John Coggishall Do no main Cotton 2/2 2 5 1/2 John 33/6 8/9 3, 129 James Howland Do. sfilo 10 -- 3, Mintbasking Long & to Sugar a g 6/. 31. Weston Whinston 1, 9 5 por Jeorge Howland Lon /4 son too Sails 3/ Justich John Coggeshall Dis In hoponder 21. 2", For Ship Franklin Worldown Hood De, 2 m 10 Nails 11/6 23/, -- 3 3 y Asa buith De ph. Gloves 2/6 de Heinself , 26 how In fruit 811 form Thowland Do I tatch 2/9 Sorry 47 The 11.2 haf Sugar 1/10 29 About Shipher & Dr. 1/2. but Horiges 8/

New Bedfond Am: 29 1800 I Min Rupell Din flu Glin 2/4 Lines Son Men Rotch from the Lydia 33 Min Simpson Hart Dr. worom 16 de Self , bash Diso Joseph Thomas, Recid from him on acc, \$300 , Ship Franklin Seth Rubell & Sons Do. will suph Howland 2 nd len protein story "Joseph Russille De 4 Maisins a 4. 3%. Men Rotch Ja 16. D. Im To Nails 12/2 Isa Smith Din 2m 4 but Kails a 2/6 2 ", 5" Colonin Shipher Di Im 4 but Nails Jam 13 orden Din 18 etails 12/ 5 5 4 David Fish Di 13/4 y Jearnought 12/ 1 3 1/n y ? Coating 3/. 4/6 5 y baine a 2/3/1/3 , 159 Allem Smith Ding Ribon 1/2 de ...

New Bedford 1m, 29 18000 Seth Russell & Sons De Jum To North 5 3 19 MunRollh Jun to D' /4 At to mails

for House both automore

Biren Thomas Dr. 1 to Raising 1/2 1 30% Abnu Shipher of Do In sin & Brads 4/3 17" Abraham Rufsell Dit ene bruom 1/6 Jutter James Diarfee De tonene file 2/3 Mintbasking Da 2 /a y Toos, bloth 5/6, 13 9 1 Asu Smith Dr. 4/2 Honges on 5/4/2 12 Latchy in 5/, 2/ a somiself ... Ship Ogean D' for Chickeny 2/10, 2 10. Barnabals Labor De one pair worsted stockings at 6/. Am Rotch Jates Din 16mt. 20 Nails 26 Tookand 26 John burgeshalp D. Sundrussel Erra Smith & 27/4 you My Clother 1 83 Min Hasking Do 10th Jobacco a 5 4/2 In Charly Church Di, I da buttony st. a. Felf , 5 5 Murch ox 12 go Hund. Wall

for a Ant his Bill - 12/2 4 12 3 Juste Rusell Orlans Di, 1 Humped fragen " 16

Tew Bedford 12 ms, 1 1800 618 V John Hood De 2 m 10 etails a 1/62 13, " Erre Tomas D'one pour of Compass 1.3 Charles Church De 5/4 y des hu mushin 2/3 (a) Himself 3 ", 11 10 John Howland 2 mil To Lobacco ellette John Howland 2 md D. Harring Frisas In m is Sail of, In m Suppor de 3/6 In m pump Nail 2/3 1 balking hors 2/8 26 hisil 36 8 Gimble 3/4 2/200 Locks a 12/4 de/8 + hammer 2/6 Abnor I hepherd Di to one Thousand board nails " This Ocean Ding Joshua Crocker The Boar ingther Crew 16.7 2 , pm Hasking Dr. 3 top Recisions en 10 2/6 12 topepping 1/8 et Himself 1 Mm Hest Dry 1 Almanacko y 3 y 3 Mushin 2/2 6/6 1, 14 5 Many of fland 1/8 H. twish & through John the Such Stails 3/9 - and 6. Cushman " Dodfing Sauch Hugey Don 1/2 Spectacles 3/2 of the

New Bedford 12mo 3 1500 Mais Musben Jenne De To bouch beut him 12 Dan't Faber Dit 3 pocket Handkerchief. , 56 John How land 2 holy sterkning & forks, 13 I Charles Church Do. 6 th Coffee all 12. 12. 1 , Junding ace & Longo Min J. Hallo -In his order on Dan Anthony 5,4

De Obed Folger 6,

De Bary Taber & 4.67

Cash fon Balance - 14.57

\$ 30,28 Barnabas Rufsell Len To Mingly Succe. 7 2 In Jumes Hatch Di I fimble 1/2 L'his appting , Congdon Holy De I broom if a. Himself say " 16 Mm Rotch De 2/18 hape I. 2/. 1 MhrSilk & 3 Jam Modman De 1 m 2 but Newly 2/ 2 x Eura Thomas D. p. Fron St. a. Himself -- " " born" Heart and De 9thumb Lutches 4 flam Bonny, 50

620M (New Beacher 12mo 2. 1800 Males Church De 1 yd Mode at hij 3 Jeogo Honland Do Jum 10 Mails 3/2 Tiley Hempton 2 " 10 y & Line 2/4 23/4 Mr. Risteh for 460 Do fr m to Nails 6/2. 1 William . West of Diver of paper 16 20 the Ocean Do To Russell Davis
20 th Leather 20 Cts John Caggishall De To Bufillo Dung Descounted for Direction - 134 Rufsell Davis Le, 23/4 y & Coak 9/3/2 I seeich Husey Di 3 y Blaise 2/32 Jelh & Bind good athis Migo Joseph Rufsell Den 2 og Indigo - 1/4 2/5 Thomas Delana De Fairhaven)
3 you peanwaught 121. 36
3 you Ditte 111. 33

Vew Bedford 12m. 2 no 1800 In to Tobacco & D. Thes Brownells 3 12 3 " " Jam & Borden De 3/ m 10 chails a 12/. ____, 9 - 5 Executiones And 6 Stamped perper 9/6 - 3 Seth Rufsell & Sons De brushes 4/16. 3 A 10 Beny " Lincoln Dy In so to Sails 61. whom Rider Di spictaches 31, and Thurself Who Buce Simon De 1/4 2 6 re loth 8/6 10/4/n - 5 4 10 jul Dan Centhony Do 1/4 to Starch Him 21/n ... " 21/n By dy flan 3 3/6 7/1. 1/1. hepe & al, his Daughter " y 9 Javaid Chan De Byde to Gloth 8/ 1 4 10 19 10 Reuben Swift Do phr. Hockings 10/6 1/2 Hinges " 14 1 " Exru Smith Di Mu de Buttons 1/6 2/3-Joseph Rupell Din I large Blanket 181,-3

622 New, Bedfond 12nt & 1800. Jer 55 Jos My Blif Din 14 Linen 2/3 at hij Son David Fish. Di balance of old acct.

as for Acc. Mendo. ... 2 8/2 Jam How land Dr. 4/h you tottowilly Twink Merch, Dr. To Tobalco Manufly Much on Dr. To This Frank him fin b. Mings Invoice of 19 for 4/37 "Thomas Delano Farshaven) Do 47/4 yas Morem 3/6 de suff 5 Home Shipherd Do 1/4 m 6. 13 rad 2/ Joseph Chase De I luye Later 7/6 2 Hara Smith Lin 3 to 62 German Steel 16 8 to Sugar 9 1/1. - ahis don ab in 110/2 3 6/2 Thos Delano Disy as brightoth a \$16 226 14 y d Bauxe 2/ 28/, 4y brown Linen 2/34 I bundunna Hhy 6/ 1 bug 1/6 at . Hinself Asa Smith Di Late Sarry a 6 1/ Shipherd D. If hatches in d. 1/10/a Mor butt Hinges or 1/4 10 5/10 2/0. bras d. 10 1/8 1 Groff Genery 3/6 1 de de 6

Pen Bedford 12m. 5 1800 ---Matthew How land Din 24 de Courting 12/14, Mem Hasking Do 1 to boke a Few 31. John Coggeshall D. 4 Longo Coffall, Mond Kempton fun Diff hutts 16 14 Mathen How land De Hot yard Coating 13/2 Deliver himself ____ 6 6 Simothy Ingraham Dr. 1/2 Stockings 6/1. -- ?

1 y forrish Gloth of 10 boffee 2/--- }

14 to bohea Tea G d. Flimself. --Ship Franklin Di Hollast book 1/2 " Sam's Bonny Le , I Stimple perper type ? Min Rotch Protes 9n /n m 6. Bracks a 8/ 3 " 4 4 John leagues hull Long blod sign st. Offerdon 4th Coffee 21. 81. a. his How Haydon Thos Hearard & Di 2/8 1908 bo Cloth 26/2 15 3.

1/4 mo Shaloon 1/0 Shund. Himself 1/3 9

Gily Howland D. 1/4 Cect. 20 Stails 7/2" 17 Ith Rufull Hours DI ha file of IR. 2 de 1/3 2/6 op. Hings 10 4/2

New Bedford 12 mo 7 " 1800 John Franklin Dr. Serwy 2/2 ... de Co. Hings 1 . 24 Jongston Horofs Dr. 2/2 forst Cloth 5/6 13 9 189 Jeroy Hotel D. 13/8 y d baixe 2/8-3 Je 1655 Burne Thomas Din 14 To cheily 12/2 n Mm Hashing D. 1/2 m to kails 6/. - 3 weAnd We Swein Di. I Lamp 2/6 at Minseld Joseph Rufsell De 103 Cinemon 1/10/2 Julab 1/h tokaisins to 1/3. It Thinself 1, 10 8 1 3 Ambash Do Tosipho Thomas Dec of from him on acct, \$8,27 John baggeshulle Di 4/m y blk mode 4/83 1 1; 1 1/2 m dilk 73 od Thos Barrows s Hife , 21 Mullipelle De 5 /n your priese 18%. 419 3/2 yas flammet 2/8 9/43 y dhaloon 3/9/ 18 4

0. New Bedford 12m. g 1800 James Howland Dr. 10 15 load Sugar 1/10 1 0 1/2 of Men Rotch In of on Lan 6 bott les mustardig, 4 6 1 George Howland Dr. 1/4 m to chails 3/4 3 1, 34 6 Daniel Anthony Dit 1 ponsife d' Marry Abraham Rufsell D. 90th butters 018//3 James Hewland D 10.15 heaf Ingan 1/10 Twist Thread To Cat Hots arrows this In Model to gin mile Nails 12h for Phip Lyding Word Sherman De pair buts /4 2 pair Dolo 1/8 30 John boggeshall & the Dayso Fish for Jungson Heart Die 6 th Sugar a g 46 - 3 , 46 Ship Frank In D. I had Locks Los under gace of the Merch of for 2 had Locks ... 4, 10/h fash, Ju. 6, Ming the balance 1. 3. 8/h In Ship Franklin D. , 2 pad Locks 1, 4 10/10 M. C. Hing Asa Smith D. 10x Cinnamion flogs of the James Durfer Drighty des bourn 14 m 6 brads 21. - - mails 3/

626 @ Kew Bedford 12 m. 9. 18.00 10 Mm Rotch for In In To chails 12/1 In how bloth 1/ a hij don fr · Sand Redman Di Am 3 mails for This Maria Alm leggyshall De 2/2 yes baire 2/3
3/2 der butter 3,1000/16/20 Menchandire De To Along Smith for 31 Maks V 2 ds Worth a 3/8/5.65 Sams Bonney Dr. 1/8 Fron 1/ a Finself Manapel Kempton J. Di 2 Gimbles 8 1. William Rotch Junior Company Dr. 16 hisel 16 2 Augers 7 grs at 9 5/3 1 Gimblet 1/6 for Ship Harrer More John Coggeshall Jag To Carlo The Russelo Hons Dr. whoping thing of you Wirch It Tho Thos Kimpton Oash, recipion his this. Thomas Kempton D'b /3 nd to Globby.

1 30 low bloth 2/. "/4 y de oating 3/. 2/3 ...

Thead 6 ... I am his wife In Church Diton pepper Jireth Genton 1th tea 3/ at the loof Shegar 2/

Jirethe Willis Dat 1th tea 3/ 1th loof Sugar 2/1. Ilm Rotch fifthe Dr. In m To chails 61. 3. In Att 10 ditto for This Lydia 3. Out chails a 2/2 and the Stails a 2/2 The Leach D. 334 y ds Surje 6/4. Mulbolik Jun He Dr 6 14 your train Mice 13/2 has bushing to for This Holira 11 3 John Cogges hall D' Lyce Ribon 8? 1/8 and Muslin 3/, 3/4/ Moread 2/2. 1/6. 10 9 Janu Halleh De los Commamon Whis fuil 1/02 Jumes Hatch De 1 Jongo 1/6 al Himself , 16 for 1 Line 1/6 leash & To Joseph Thomas 50

1 John Coggishall Din 13 Knot thread, 2.2 Milianc Father & De Onder 15%, 15, Joseph Austin De Strang Horks 9/9 for his House - Nails of 1 Buy ha Lincoln Dille romall the 4/ 21/2 y 8 Dine 90 6 to the 6/6 19/3 Ohar lis Church D. Tromale HAN 19/12 Dan! Faber D. 27/3 de Screws a 8.1/9. 1 Al mpufselle Di luRaisins & & Brownelle p. boggeshall De for Devio Fish 35 Jatt Jeachyson; 5/3 4/49 moin bollon 2/9/18 3, 159 Ilm baskins Di 3/hy Don! Cloth 8%. 18" 13/4 y baixe 2/3 4/ 1 Maiste battiff , 116 montels sti Thut I 3/9 37/6 - 1 176 I'm Hasking D. Wa merket mun Joseph Congelon Do Me The

0 h Jen, Bedford 12m. 13, 1800 129 Hegra Thomas Dr. In m 20 1 hails 2, 9 , I Montotch to How the month and hails 9/ 3 1 Corn! Howland Do " Jum 6 Brads 2/2 May Half Dr. Mir Dividers 1/6 de Homself, 16 2/2 your leasting 4/10/. 10 you fear 13 4 Charles Church D. 2 g/ huper 3/ a Self Dan etnthony to Monto g at thinds of 1. Men Hest Dr. 1to, Fin 3/ 6 to Sugar 5/.6/13 Daniel Taber D'one Coftsteel file-Auac Gimon D., hy & baise 2/3 4/6 - , 4 6 Jon Lewing Mood - 3/4 , 3 ft Abarles Church D. Maiste footh 7/6 - 02 / bavie 2/3. - a his chipter 16 Thomas Haxaro fr. Dr. 3m 4 but Nails a 2/6 stoseph Chase Dr. /n m Wo Mails f. et. Barker 9 " Ruber Smift half At of Flingles noils 1/3

Fine Bedford 12min 15 1800 Jamuel Rodman Dr. 1 M of 30 nails 2/1. 14 m 20 Nails 4/6 for Marion Beng Willingham It Dr 3 log hie a 2/4/ In Frerappe 1/3 13/9 34 del 4 6 6 6 insel 1/83 n Abraham Paysell D# 150 10 nails 1/6
ad William Hashins Prentice :23 13/4 year Pulon To 1/52 av Many 5 , Sam, Hodman for the m 20 a fails 9/ you Marico --Thurston Petter D'4 to fliel 1/6 6/, 2 files 2/3 4/6 10° 1/6 2 d 10° 1/8 - 1.8 28hm fills 11/h bind \$4" as flans 3/6/ 11 74 4 / 3/ 4/3, Thos Hazard Ja Dr. 2m J. but Mails 2/6, 5. form! Howland Do hails 4, a Tomself Dan to Faber Di Spuper Tobacco y humming Mortheret, y D. For Lobacco e. for 2 dy pupuy Lobacco 4, 8/1/2 d 1/9/03/6 ough Chusp & for the by Brads 4/2 a wow penten 1/2 bw . 10 dig do Manousep Bempton you

Vew Bedford 12m : 16, 1800 Janoy. - 22. 2 ditto bohea tra 2/63

Janoy. - 22. 2 ditto. Bimself.

Min Motch In 460 So, /2 m To kail 6/12

fon Ship Lydia. Who Monthly meet & 13/4 y forth bloth 4/6 7 10/2 Mr. Hasking D. I Stick Frish & a his Apple About Thisherd Dr. 3 latches 3/3 d. Finself form! Howland Dr. Sm & but etails ? Mm Rotch 9. 86t br. 1 State Spencil 1/6. William Bates 1/4 Grown Holland 2/3 2/10 --
1 5/8 flannel 2/10 4/7 ferret 4 2/4 5

Thouse Silk and threed 13 Moulds & 8 ...

W. M. Gunnon Samuel Rodman Dr. 1M 10 nails 12/. 3 A Milliam Hasking D. Im 10 Mails 12/ a. Himself Leogo Howland At / h on 10 Sails of a his mothers. Benj Line of 3 your blue foot 15/ 25

632 Co Priv-Bedford 12m, 18 1800 Council Wilkey Den 34 & be Cloth 121. 1 16. Twist 4 by Coast ing 3/6 buttong 6 Moland 2/3 Anish4

W. LaMontgomery

Frieden 1,45 22 for Orning bound in 12/. -" /2" Void Barnabas Taber by Cash 8/. Jamuet Rodman De 1/4 of 10 noils 3/12
for Ship Maria William Hashins D. 5M Lout nalls 2/67
1/2 M reffuse 20 nails 6/. March Caleb Coombs Rochester 1 Dr. March Jan July 8/6.63.9
Left Cash From our . 54 99 rec. from him on acc. Gills Howland Lon I de heart Buttons 2/ 42 4 James Hatch Dr. 6 the Sugar 1/. 1the lear 3/1
ad his dauter 3 Low throw 2/10 Miles The 19 Alm Rusell Do punt Nails 1/6 de L' Theusmin for Nowland Da / h to Lockails 9/ a Bonney Joseph Chases Lan 18 Sails 12/ w. Carpenter - Man goth 1. 46: Lor /4 And 28 chails 4/6 2

1 New Beaford Romo 19. 1800 thist Italk go 1/2 of termel 3/95/72 William Rotch De 1 pe tape 1/6 1/2 Dittoff. Charles Church Dr. 1/2 Civ! Segars & 2/1 12 5 Dariel Anthony I the raisens 9 de Mary -Mun Hankins De for his Fullen. 92 John Wood De / Sping glass 21/ 21 Mm Rotch / Ho 2 m 3. Cut a hails a floor Mis Harren Howland Ling/4 m To chails 3/1. -3 William Rotch jun & Co Di 1/4 MIO nails 3/3
for Ship Loyda -Je Al M. Smith Do 16 pepper 3/4 al, his Son Irane Esra Thomas Do. 14 M Bi, Bracks 1/2 /8 M 6 di sto, 2 2 Milliam Rotch Juffor Lo. 4 m 3. Cuts Neils & 1/10 1/4 for Sugar bar !s _ 3 Hack Thepay De 1 & loffee This

in Bed 12 12 m : 23 1800 Abraham Huffell Ling of Coating 46 Jam Rodman Din fum to Maria This for Sinkson Hart Ding the Ting 1/5/2 Merch 21/2 Je Billinghum for ofthe 1/6 de Hinself Reuben Brigh Do 3 male chest Lock fff 4/
2h & Hinges a 6. st, 'h de Fereweings 2h }

2h his estaphis 3 4 3 1, 3 1 Much Charles Stetson Le 1/2 m Fi Mails 6/ 1 Spekke Gimblet 1/6 and Ministell direction " 76 huit George Haskins Do bour o thingle chails 12/2. Asa Smith Lin I brush 3/4 al, Finself. " John Coggeshall D" 13/4 y de persiam 6/0 M/oz Jam Bodman Lo: /4 Am 20 Mails 4/6 ye tra Smith De I derw hully 5 how Simps on Hart it 6 to Sugar 9. 4/6 Joseph Thomas D. I Hamped perfers 16 Thillip Moshing Ling It boffer a If the a Himself forn! Spowland Dr. 2 but the Fachs 9 3 for 1 Box Lyans 30% of hijlan Bery

V. New Bedford 12m, 24 1800 ~ James Howland & 13 your Camblet 1 126 , Thomas Delano/Fairhavin) Di 1146 2/3 6 Mushin Handliff 296 15 4 - Thanks - - ... 4/6 1, 18 9 3/9 5 . Surple - De ---3 8 5 4 pochet Than ohts ----2/ 1 10 8 8 - Len Len -----1/4 14 6 2 bundles - Lins 14" 4 p. woshed Those - - - -1/2 Calico 28/1/3 - 2/7

1/3 Lalico 28/1/3 - 2/7

1/6 Je 29 - 2/5 1. 10 1 3 /3 7/2 3 10 5 4 hr. yarn Hockings --- 3/6 1 14 5 4/th woming Shoes - - 5%, 100 2 14 5 13/2 y of forush bloth - - - - - 4, 3 /3 4 This india fotton hoffen 40 1/10 463 15 y es blue on Clath --- 5/9 1 15 5 1 /2 5 6 bury Combs

10 bill \$104.94 - 31 9 8

To be from contact touth from Joseph Thomas D. 13 y ds bn Cloth 8/6 5 10 6

636 New Beaford 12m, 24 Hoa 1 Am Go Sen 31. for Ship Lydias . 76 Jan Borden De 1/2 wide bunding 36 36 Andre Swain Dr. Houf Gugan Ballon 102 Miliam Rotoh jun & 60 D. 14 M 10 naids 31. Erra Thomas Der 1/2 M 10 naits 6/ MuRotch from Don Aflower Barts 5/4/.

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RIBBON CAKE. Mrs. Albert Morris. Keansburg.

ALF cup of butter, four eggs, one and a half cups of sugar, one cup of water, one pinch of salt, one spoonful of baking powder and flour to thicken. Mix together the butter and sugar, add water, salt, flour and baking powder. Divide the whole in four equal parts; to No. 1 add the whites of two eggs and essence of lemon to flavor; part No. 2 add the yolks of two eggs and essence of lemon to flavor; part No. 3 add one egg and essence of strawberry; part No. 4 add one egg and four cents worth of sweet chocolate. Bake in jelly tins and use grape jelly for filling. Bake in quick oven. Be sure and use the consolidated perfume essence.

MRS. BARROWS'S COCOA CUP CAKES

Mrs. George E. Barrows, 21 South Ash street,

New Bedford, Mass.

New Bedford. Mass.

Two cups granulated sugar, half a cupbutter, two eggs, one cup sweet milk, two heaping cups flour, two heaping teaspoonfuls of Baker's cocoa, two teaspoonfuls baking powder, and one and a half teaspoonfuls vanilla. Cream butter and sugar together, add the eggs, well beaten, and one oup milk; sift the cocoa and baking powder together with the flour and beat all together. Bake in cup cake tins fifteen minutes in a moderately hot oven. This recipe is entirely original.

NUT CAKE. Mary Smith, 127 West Nineteenth street,

We cups of sugar, one cup butter, three cups flour, one cup cold water, four eggs, one teaspoonful soda, two teaspoonfuls cream tartar, two cups ternels of hickory nuts or white walnuts, carefully picked out and added last of ail.

SPONGE CAKE.

Mrs. C. M. Splvia, 376 Bucklin Street,

Providence, R. I.

Providence, R. I.

Providence, R. I.

OUR eggs, beat separately the whites one cup of granulated sugar; add-to the yolks one teaspoonful of vinegar; put the yolks with the whites and add one cup of sifted flour; bake in moderate oven. This cake has received the first premium for two years at the Rhode Isand State fair.

POUND CAKE

Mrs. E. F. Pierce, 1306 North Twenty-nixth Street.

Philadelphia, Pa.

NE-HALF pound butter, one pound flour, six eggs, one cup of milk, one pound of pulverized sugar, one teaspoonful of baking rowder; cream the butter and sugar until very light; beat the yolks of the eggs very light, then add to the butter and sugar and beat again; add the milk a little at a time, add the baking powder to the flour and sift flour ave times; add the whites of the eggs (beaten stift) and a teaspoonful of vanilla last; bake in a moderate oven one hour. Philadelphia, Pa.

LOAF CAKE. Mrs. W. P. Clark, 230 Wethersfield Avenue, Hartford, Conn.

AT night make a sponge one hour, with one yeast cake and one cup of milk; then take three cups of milk, one cup of sugar and flour enough to make a stiff batter so as to pull quite hard; in the morning add two cups of sugar, two cups of shortening, half lard and butter; three eggs, salt, nutmeg and spoon of brandy; mix well together; add as many raisins as chosen; the last thing bake in moderate oven.

WHITE HEATHER CAKE.

WHITE HEATHER CAKE.

One-half cup butter creamed, with one cup sugar, one-half cup cold water, one and one-half cups flour, one teaspoonful extract of almond; mix all well together; add one teaspoonful of baking powder; last of all mix in the beaten whites of three eggs. Bake in layers in a hot oven. Filling—Boil one and one-half cups of granulated sugar with six tablespoonfuls of water until it drops from the spoon in threads. Have ready beaten white of one egg and pour the syrup slowly into it, beating all the time; flavor with extract of almonds. Spread between layers while warm, and sprinkle each layer thickly with dessicated cocoanut. Ice the top in the same manner, and sprinkle cocoanut all over the whole cake.

CHOCOLATE CARAMEL CAKE.

One cup of sugar, half a cup of butter, half a cup of milk, three cups of flour, two eggs, two teaspoonfuls of baking powder; place on the stove one cup of milk or water, half a cup of chocolate; stir until dissolved; add one cup of sugar, yolk of one egg; boil all together; flavor with vanilla and add to the cake. It makes a very nice cake.

FRUIT CAKE. Mrs. John Fairbairn, Embro, Ont.

Four pounds raisins, five pounds currants, Four pounds raisins, five pounds currants, two pounds sugar, two pounds butter, one pound mixed peel, one pound sliced almonds, two dozen eggs, two pounds flour, two nutmegs, one ounce mace, one gill brandy, one teaspoonful soda, two teaspoonfuls cream of tartar. Beat the butter and sugar to a cream. Beat the whites of the eggs separate. Add the fruit last.

CHOCOLATE CREAM CAKE. Winnie Conover,

Broad street,

Red Bank, N. J.

Wo cups sugar, one-half cup butter, yolks of eight eggs, one cup water, two teaspoonsfu baking powder, three cups flour. Bake in layers.

Filling—One cup thick cream, whipped to a stiff froit; one teaspoonful vanilla, large one-half cup granulated sugar, four teaspoonfuls hazel cocoa spread between layers.

PEEL CAKE.

Two cups butter, three cups sugar, six and one-half cups flour, one cup sour milk, five eggs, one wine glass brandy, one-half nutneg, one teaspoonful baking soda, one pound raisins, one-half pound mixed peel, small traspoonful salt, one pound almonds channed

A Busy Place.

Be it rain or shine, there is one place in town which is always sure to be crowded with busy maids and matrons. The airy, light, roomy and ever-cheerful basement of Siegel-Cooper Co.'s big store seems to exert a powerful hypnotic influence over the shopper who once strays into its reach, and she departs from thence with bundles under her arms, while the glitter of cut glass, the gleam of snowy and beautiful marbles, the sheen of dainty china and the obtrusive usefulness of common, every-day pots and pans dances before her mind's eye in a confused mass which is decidedly persistent and sure to bring her back gain to renew the charm the next day.

This big housefurnishing department is very conveniently arranged for buye ing, the assistant are many, and the statuary, cut glass and fine china portion statuary, cut glass and fine chira portion of it is very artistically arranged, black velvet and electric lights adding much to the effectiveness of the scene was practicularly illustrating the firm's theory that the combination of shopping and pleasure is most gratifying to both participants therein. The department appears to be particularly interesting to women, both old and young, and of all classes, containing as it does housefurnishings of every description to fit all tastes and purses.

If the sales of the Big Store are to be judged by the crowds of shoppers lingering around the bargain tables in the basement, they must do a remarkable business every day in the year.

ENGLISH WALNUT CAKE.

Mrs. Edward Wilcox, 2109 Wirt Street,

Omaha, Neb. NE cup butter, one and threequarter cups granulated sugar, mix to a cream, one and a quarter cups milk, whites of six eggs, three cups sifted flour, one teaspoonful Royal baking powder to each cup of flour; divide in three layer cake pans and bake in a quick oven for ten min-Use a white icing and spread with fresh walnuts.

SUPERIOR WEDDING CAKE.

SUPERIOR WEDDING CAKE:

Devotion, five pounds; extract of faithfulness, three pounds; heartfelt satisfaction, four quarts; prudence and good nature, each one pound; confidence and mutual forbearance, two pounds; gentleness and modesty, eight ounces; matrimonial fidelity, two pounds; enjoyment, three pounds; patience, industry and economy, each one pound; wisdom and experience, fifteen ounces; discretion and benevolence, nine ounces; spice of sweetness, four ounces; essence of purity, two ounces; seeds of virtue, two pounds; sweetness of disposition, seven pints; balm of a thousand ills, one quart; cream of excellence, one pint; milk of human kindness, one gallon; common sense, one hundred grains. Mix thoroughly with cheerfulness; pour into the golden bowl of domestic happiness, lubricated with oil of gladness, and bake in the oven of double blessedness, heated by the fire of true love. This, I think, you will find excellent.

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Charlotte H. Brigham, 101 Standard Street, Syracuse, N. Y.

HREE pints of flour, three teaspoonfuls of Cleveland's baking powder sifted together, one-half 21 cup butter (a coffee cup) well mixed into the flour; 1 teacup granulated sugar, also mixed into the flour; one-half pint milk, one egg, beaten, added to the milk. With this work up the flour as prepared above, finish by working in the well-beaten white of an egg, roll out to half-inch thickness, cut small, brush with yolk of an egg, dust lightly with pulverized sugar or brush over with sweetened milk; bake in hot oven. originated this recipe many years ago and have never seen any but mine in that time.

> SWEET ROLLS. Mrs. A. H. Salters, Needham, Mass.

Mrs. A. H. Salters,

Needham, Mass.

DELIGHTFUL dish for a company tea; made up at 9 o'clock in the morning, they are ready for tea at 5 o'clock. Put into a bowl one pint of milk which has been scalded and let cool. Add to this one teaspoonful of salt, one tablespoonful of 'sugar and one tablespoonful of lard. To this one pint of milk add six cups of well-sifted flour and beat for about twenty minntes, then add one cake of compressed yeast which has been soaked in one cup of lukewarm water. Beat lightly for a few minutes and work well on a board which has been covered with flour. Let this rise once, and then to this dough, when risen, add one cupful of granulated sugar and four eggs. Work thoroughly with the hand until all is smooth. It will look as yellow as sweet cake. Let all rise once again, and then, on a board which has been lightly sprinkled with flour, roll out the dough about haif an inch thick, or even less, and spread over this with a knife soft butter until it is all even, and then cut with a biscult cutter and turn over the roll once. Put in flat and well-greased pans and let rise again. Then bake in a quick oven about ten or fifteen minutes. When ready for the table, they will look and tast like sweet cake. Sprinkle them over with powdered sugar. This recipe will make about flfty rolls, and if this recipe is followed they should be very light.

CREAM TOAST. Mrs. E. L. Dodd, Clinton Avenue,

Clinton Avenue,

Box 200, **

Culton Avenue,

Box 200, **

Culton Avenue,

Box 200, **

Culton Avenue,

Culton Avenue,

Starch, half a tablespoonful of cornstarch, half a tablespoonful of butter, six squares of toast, half a pint of milk, salt to taste; one sprig of parsley; boil the eggs for twenty minutes, and when cold remove the shells, chop the whites fine and rub the yolks through a coarse sieve or a potato strainer; do not place the yolks with the whites, as they are used separately; toast the bread a light brown; see that they are uniform and without crust and lay on platter; scald the milk and add the cornstarch, thinned, with two tablespoonfuls of cold water or milk; stir until the thickness of cream and then add seasoning and chopped whites and chapped parsley together; slightly butter the toast and heap the egg sauce upon the slices; take a small portion of the fowdered yolk and place it on the sauce on each slice of toast, making little nest until it is all used and then serve.

STEAMED BROWN BREAD. Mrs. A. M. Clark, 1614 Third Avenue, Watervliet, N. Y.

NE cup of buttermilk, one-half cup of molasses, two even teaspoonfuls soda, two cups of corn-meal, one cup of wheat flour, two tablespoonfuls salt; steam two hours.

> DRY TOAST. Mrs. 1. E. Hamilton, Franklin Square, Baltimore, Md.

TAKE good baker's bread, one day old cut slices of medium thickness, an place upon grate in oven over gat Let it brown thoroughly; be careful not to scorch. After toasting both sides, sprea with butter and drop a very little water of each plece. Place on plate, cover tight and return to oven; having lowered gas, it is remain until ready to serve. With cup of good coffee this makes a breakfa "fat for an editor."

Consolidated Exchange.

Let it brown thoroughly; be careful not butter, half saltspoonful the specific remained and return to oven; having lowered gas, it is remain until ready to serve. With cup of good coffee this makes a breakfa "fat for an editor."

Consolidated Exchange.

Consolidated Exchange.

For an editor in blazer heaping tablespoonful butter, half saltspoonful flour together, add to this four or five stalks of celery the melted butter, the cream and celery, on edges and serve on hot buttered toast.

SWISS ROLLS. Mrs. H. Ringgold, P. O. Box 123,

Rockwood, Pa.

Five eggs and quartetr pound sugar, quater pound flour; beat sugar and eggs to cream; add the flour lightly; spread carfully for a time, well buttered and paperer to taste; simmer for three minutes; add a strawberry jam or raspberr utes longer; serve on toast.

BAKED JOHNNY CAKE

One egg well beaten, one cup of Indian meal, one-half cup of flour (St. Louis), one cup of milk, one tablespoonful of sugar, one heaping teaspoonful of baking powder. Butter pan. Bake in quick oven at once. (De not let it stand.)

> OYSTER TOAST. Mrs. J. M. Sutphen, 285 Varick street, Jersey City, N. J.

AKE eighteen good-sized oysters, chop fine, put in a granite stew pan with one-half pint of cream or rich milk. When boiling add two or three well beaten eggs; when a little thicker than rich cream spread on nicely toasted and well buttered slices of bread. Season with soll or the season with season of bread. Season with salt and white pepper.

CREAM OF OYSTER CRABS A LA RICHMOND.

Mrs. Beulah Schmertz, 1816 East Main Street

Richmond, Va.

TRAIN the liquor from one quart of oysters, wash in cold water and remove every bit of shell; strain the quor you had from the oysters through fine sieve or strainer; add enough cream rilk to make one quart, add oysters, hen heat to boiling point, then rub all arough a fine seive or strainer. Rub to ther in a saucepan one tablespoonful of pastry flour until boiling, then add gradually he previously prepared oyster preparation and one pint oyster crabs, a little finely chopped parsley and celery; season with salt and white pepper and a dash of red pepper; bring to boiling point and serve on toast, or, better still, in small patties; ornament with a few sprigs of parsley. Richmond, Va.

FRIED OYSTERS. Mrs. J. W. Collopy. 242 Second Street, Troy, N. Y.

Troy, N. Y.

To one quart of large oysters, suited to taste, one egg bearen and half cup of milk added to it; remove oysters from liquor to cracker dust; do not dry the oysters, but let the cracker dust absorb liquor; then dip in the egg and milk, return to the cracker dust the second time and press firm in it; when wanted have ready a chafing dish or deep frying pan, with butter and lard, half of each, and when smoking hot, fry brown; put on hot platter and ornament with sprigs of parsley and quarters of lemon.

OYSTERS STEAMED IN CHAFING DISH.

Mrs. Sarah L. Morris, Tarboro, N. C.

IRST, always have your pan of hot water, with hade dishes or plates, and a covered dish set in the pan of hot water, as anything served from a chafing dish should be hot. Put a teaspoonful nice sweet butter in the warm, covered dish, so it will melt; drain every drop of liquor from cour oysters; say about a pint; this will serve two people. Have your chafing dish hot before putting the oysters in; then cover tight and let them steam.

OYSTERS-WESTERN STYLE. Mrs. Morgan Brown, 355 Central Avenue,

Albany, N. Y.

Albany, N. Y.

Albany, N. Y.

Ake one quart oysters; drain off juice and set aside; take porcelain baking dish, grease with butter; put layers of cooked potatoes sliced; then layer of oysters; then one of grated bread crumbs or crackers; repeat the layers, having the layer of crackers on top; put generous lump of butter on top; pepper and salt to suit; add one-half cup canned tomatoes, strained; lastly, add juice of oysters; bake in moderate oven fifteen minutes. A nice dish for luncheon.

OYSTERS "A LA POULETTE." G. G. Ackerman, No. 60 Broadway,

OYSTER A LA MARGUERITE. Marguerite Miller,

A SIMPLE AND CHEAP WAY OF SERVA

Miss Geneva Beaman, Corner Allen Ave. and Daniels St. Parctucket, R.

OAST enough stale bread to co a medium-sized platter, put you oysters on the stove, liquor and all, to get red-hot, but do not let them shrivel up; add a lump of butter, pepper and salt to taste, when hot enough turn them on the platter with the toast and serve hot. These are delicious for tea, and can be made in a few moments.

> CREAMED LOBSTER. Mrs. Charles E. Bennett, 87 Pine street,

Binghamton, N. Y. AKE one can or two good-sized fresh lobster, cut lobster meat into small dices, then take one pint of cream, to which add a little cayenne pepper and salt; place cream in chaffing dish and allow to cook slowly until small bubbles appear around edge of dish; then add the yolks of four or five eggs, which have been previously beaten together to a froth. The moment the small bubbles appear around edge of dish add the beaten egg yolks and whisk cream and yolks together in dish briskly a few seconds. While so doing turn down light a trifle so as to reduce temperature and thereby avoiding cracking or separating of cream and eggs; add a little good sherry and lobster dices. Stir all together, turn up light sufficiently to keep all warm; serve on small plates or tiny deep dishes. fresh lobster, cut lobster meat

SALMON CROQUETTES. Mrs. Mary O'Loughlin, 116 High Street, Naugatuck, Conn.

Naugatuck, Conn.

NE can of salmon, one egg well beat en, one-half cup of bread crumbs, salt cayenne pepper, nutmeg, juice of half the fish; melt and work in the butte season, and if necessary moisten with little of the liquid; add the crumbs; for the parts into rolls, which flour thickly at stand them in a cold place for an hour; frein hot fat and serve on a hot plate gamished with fresh parsley.

BAKED ROE SHAD STUFFED. Mrs. J. H. Stelling, 12 Central Avenue,

Asheville, N. C.

ARBOIL roe in a little salted water, in which a few cloves, a bay leaf and a dust of cayenne pepper has been added; boil about five minutes; then skim roe and mix it with a large coffee cup of dry bread-crumbs (grated), two tablespoons of butter, two tablespoons of chopped parsley, one teacup of canned tomatoes (not the watery part), one tablespoon of Worcester sauce, salt and pepper to taste; after cleaning shad dry with towel rub a little salt and pepper into it; then stuff with the above; put in well-greased baking pan with slices of fat bacon strip over the shad, constantly basting with butter and a little leot water in which a little lemon juice or vinegar and tomato catsup has been added, and just before taking up remove bacon and pour over shad a glass of sherry or Madeira wine with a dash of tabasco sauce.

CREAMED SALMON ON TOAST. Mrs. A. P. Haynes, 2 Brimblecom Street, Lynn, Mass.

NE pint of milk, heated in double boiler to boiling point; then add one tablespoon of flour and one of butter, rubbed well together; stir until thickened, sait to taste. When thickened remove to back of stove and add one small can of salmon steak or one-half pint of fresh salmon and two hard-boiled eggs chopped ine. Have ready six slices of nicely prowned, butterd toast and pour the cream twer these. Serve at once. wer these. Serve at once.

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TOMATO SAUCE FOR MEATS. Mrs. J. B. Graves, 5 State street, Auburn, N. Y.

ARE and slice one peck of ripe tomatoes, chop fine four onions, put in an earthen jar and stir in nearly a half pint of salt; let it stand twen-ty-four hours; over night drain off the ty-tour hours; over night drain off the liquor through a colander, throwing the liquor away; add to the tomatoes and onions two quarts of vinegar, one and a half tablespoonsful of mustard, one-quarter of a pound of mustard seed, one teaspoonful of cayenne of black pepper, one cup of sugar; cook slowly, stirring often until the onions cook perfectly all.

v New Bedford 1 me 15 - 1861 I faich Hufsey De 3 Lk = Thread to 6 Del his Wife Mu Lacac Simons In Sugar 2/ de Homselfy Much & To Jeharel Jenne Making boat & Thuches 19.6 Life In him to balancan 5.6 14 .. James Van Allen Dr / yet Muslin thuat 5 72 Seth Rufsel and Lons De In Indigo -'/4 the Tins 1/9 Delivered to Lethe wife 5 ' Men Thepherd Do to back Ch Me hastage Letters Letters 19 38 29 a Thes, Fish Do to bush his hostage Letters - 19 + David Fish Dr. 2 la Sugar 18 34 16 Execustromas Di /4 Am 6 Nails in 8/ , 20 hee's from John Mecciph ~ \$1257 Cornelisas Honeland Dr. 14 H 3 prads4/8-12 Joseph Howtand Di Minter 10 3 16 Manafseh Kemphon 4 de 18/8 13/1/2 48 Shotte Han brown AGods @ 2/3 1/2 de buttons 10 1/35

PUDDING TO KEEP SIX MONTHS. Mrs. Estella A. Harvey,

5 Wentworth Avenue, Concord, N. H.

Concord, N. H.

One and three quarter pounds raisins, stoned and chopped; one-quarter pound currants, washed clean; two ounces cirron, chopped fine; one pound beef suet, one tablespoonful of flour, mixed ith suet and chopped; one pound white sugar, two ounces Jordan almonds, blanched; one ounce candied lemon peel, one ounce candied orange peel, juice and grated rind of one lemon, juice and grated rind of one lemon, juice and grated rind of one orange, three-quarters pound of nice fine bread crumbs, one tablespoonful ground cloves, one of cinnamon, one of nutmeg, one wine glass of Madeira wine, one of brandy, one of Santa Cruz rum; let all the above set three days; now add one gill of cream, eight eggs, one teaspoon of salt; make into three puddings and boil eight hours steady. Earthen bowls are the best to use for this purpose. Tie a greased and floured cloth over earh one after the puddings are made in cool weather and about three weeks before using. When wanted steam them two hours more. Just before the pudding is put on the table throw a wine glass of brandy over it and set the brandy on fire and bring it to the table flaming. This is called the ideal pudding.

LEMON PUDDING.

LEMON PUDDING.

Miss Lillian M. Dumont, 91 Chatham Street, Worcester, Mass.

orackers, rolled fine (or the same quantity of bread crumbs), yolks of two eggs, half cup of sugar, small piece of butter, grated rind of a large lemon; bake slowly.

Frosting—Whites of two eggs, juice of one lemon, and one cup of sugar; spread on the pudding when done and brown.

POTATO PUDDING. Mrs. J. W. Kelly, 193 Belleview Street, Dallas, Tex.

Chopped raisins, one pound currants, butter size of an egg, one teaspoon allspice, one teaspoon nutmeg, one teaspoon salt. First cook and mash potatoes; when perfectly cold add salt and enough flour to make stiff; then add raisins, currants, butter, allspice, nutmeg; mix well with the hands, roll into a ball; then take pudding cloth and, after wringing out of cold water and flouring the inside well, put in the pudding; tie up firmly and put in ketfle of boiling water; boil two hours; serve with any kind of sauce desired; put saucer in ketfle before putting in the pudding.

GREEN OR CANNED CORN PUDDING. Mrs. H. L. Gettin,

1930 Linden Avenue, Baltimore, Md.

Baltimore, Md.

ONE quart milk, five eggs, two tablespoonfuls melted butter, two tablespoonfuls white sugar, one dozen
ears corn; grate the corn from the cob,
but if canned, chop fine; beat whites and
yolks of eggs separately; put the corn and
yolks together, stir hard, and add butter,
then the milk, gradually benting all the
while; next the sugar and a little salt;
lastly the whites; bake slowly at first in
covered dish for an hour; remove cover
and brown fine; half this quantity will
do for four or five persons.

HOT PRUNE PUDDING.

Mrs. Mary Finian,

Dana place, Englewood, N. J.

NE cupful of cooked prunes, pitted and broken into pieces, with juice enough to moisten them. Beat the whites of five or six eggs to a stiff froth, add gradually one-half cup of powdered sugar, then add the prunes and one teaspoonful of cream of tartar and pinch of salt. Put in a buttered pudding dish and bake about twenty minutes in a hot oven. Eat with whipped cream.

> ORANGE PUDDING. Mrs. K. Fox, 118 Congress Street, Newark, N. J.

Newark, N. J.

PEEL and cut five sweet oranges into thin slices, taking out the seeds. Pour over them a coffee cup of white sugar. Let a pint of milk get bolling hot by setting it in a pot of boiling water; add the yolk of three eggs, well beaten; one tablespoonful of corn starch. Make smooth with a little cold milk; stir all the time. As soon as thickened pour over the fruit. Beat the whites to a stiff froth, adding a tablespoonful of sugar, and spread over the top for frosting. Set in the oven for a few minutes to harden. Eat cold or hot for dinner or supper. Berries or peaches can be substituted for oranges.

DICKSY PUDDING. Mrs. A. Downes, haniesburg, Cumberland Co., Pennsylvania. Puddings

HUCKLEBERRY PUDDING. Mrs. R. F. Titus, Westbury Station, L. I.

Westbury Station, L. I.

NE quart can huckleberries, one loaf bread (not too fresh), ene pint cream, one teaspoonful vanilla, two tablespoonfuls sugar; put huckleberries on stove to heat; let them get hot, not boiling; cut the crust off the loaf and slice it, one inch thick; have ready a round dish—one that a tea plate will fit in the too of—and fit the bread in sides and bottom; next pour off the hot berries on this, and then put in another slice or two of bread; then the remainder of berries; put tea plate on top and an iron on it to press it down, and put it away to cool; it is better made the day before you want to use it; just before you wish to serve it beat the cream with sugar and vanilla to stiff froth, and turn the pudding out on round platter; it will be solid and moulded the shape of dish, and there will be some juice that will not have soaked in; let that go all around the pudding and pile the cream on top. It makes one of the prettiest dishes I have ever seen, and one that tastes just as well as it looks. This recipe is, as far as I know, entirely original.

KENTUCKY PLUM PUDDING. Mrs. Annie P. Ensmal, 55 North Mill Street,

Lexington, Ky.

NE pound of raisins, stoned and cut; one pound of currants, one pound of sugar, three-quarters of a pound of apples chopped very fine, one-half pound of beef suet chopped very fine, one-half pound flour, eight eggs, whites and yolks beaten separately; one-half pint of whiskey (best quality), one-half pint of whiskey one tablespoon of ground mace, one tablespoon of cinnamon, pinch of salt; cream the butter and sugar together; whip whites and yolks very light; then add one-half of the milk to the whites and stir in the flour and the bread; now add the creamed butter and sugar and then the yolks; then put in the suet and fruit alternately; now add whiskey, wine and spices, then the remainder of the milk; stir all well together, and if not sufficiently stiff add flour to make it of the right consistency; boil or steam four hours; serve with any rich sauce. Lexington, Ky

SUET PUDDING. Mrs. E. R. Chaffee, 263 Front Street. Binghamton, N. Y.

NE cup of chopped suet, one cup of molasses, three cups of flour, one cup of sweet milk, one teaspoonful of cinnamon, one teaspoonful of ginger, one teaspoonful of salt, one-half teaspoonful of cloves, one-half cup of raisins, one-half cup of currants, two and a half teaspoonfuls of baking powder; steam two and a half hours. Serve with any kind of sauce.

CHOCOLATE PUDDING.

Miss Lulu Denike, 1122 ark Street,

Peekskill, N. Y. Peckskill, N. Y.

NE quart of milk (scalded), two squares chocolate, grated and wet with milk and stirred in the scalded milk; when chocolate is dissolved pour in a pudding dish. Yolks of six eggs, well beaten; six tablespoonfuls of sugar; stir all together, bake one-half to three-quarters of an hour. Beat whites of eggs to a stiff froth, and six tablespoonfuls of powdered sugar; spread on the top when baked. Then put in the oven until brown.

PUFF PUDDING. Mrs. H. M. Bennett, Takoma Park,

one pint of new milk; heat the whites to a froth; pour into a greased pan and bake while you are eating.

Dressing or Sauce.—One cup of sugar; one cup of butter; half cup of flour; stir all the time while cooking; boiling water, and flavor with vanilla.

PRUNE PUDDING.

Mrs. W. Breen, 146 Hudson Avenue, Green Island, N. Y.

NE cup prunes; whites of five eggs. one heaping cup pulverized sugar. Beat the eggs very stiff and add the sugar gradually. Cook the prunes about an hour, or until thoroughly cooked, pit them, and after cutting up fine add to the sugar and eggs, and beat all together thoroughly with a Dover egg beater. Bake in a rather slow oven the same as a meringue.

GRAHAM PUDDING.

A. T. Keysor, 1058 Main Street, Melrose, Mass.

HREE-QUARTER cup molasses, one half cup butter, three-quarter cup sweet milk, one egg, one cup raisins, seeded and chopped; one-half cup currants, one-half cup grated citron, one and one-half cups graham flour, one teaspoonful soda, one teaspoonful soda, one teaspoonful clavamon, same of cloves and a trifle of nutries; steam three hours and serve with whips d cream.

CHOCOLATE ALMOND PUDDING.

Mrs. L. Stern. 56 Elm street

Albany, N. Y HE yolks of ten eggs, one cup of pulverized sugar, one cake of German sweet chocolate grated, quarter of a pound of finely one chopped almonds, one cup of rolled cracker dust, one glass of sherry wine, the whites beaten to a frost and put lightly through, and bake in a moder-ate oven. First stir the yolks of eggs half an hour with the sugar; then put in the chocolate, then the almonds, then put in the cracker dust and then the wine, and last the whites of the

Sauce — Take two cups of milk and put in a double boiler, then half a cake of chocolate and let it come to a cake of chocolate and let it come to a scald and sweeten. Then have two yolks of eggs beaten in a bowl with a tablespoon of cold water and a few finely chopped almonds, then gradually stir in the scalded chocolate, beat the whites of the two eggs and put on the top with a little sifted powdered sugar.

> DELMONICO PUDDING. Melvina L. Zander.

ISSOLVE a quarter box of gelatine into three cups of raw milk in a kettle, place on the stove, stirring same constantly until it comes to a boil. Have ready in another dish to a boil. Have ready in another dish three yolks mixed with a scant cup of powdered sugar. Pour on this a little of the above, boiling, and then pour it into the kettle containing the dissolved gelatine. Stir this mixture constantly until it comes to another boil, then take off the fire and let it cool a little. Have also ready the white of three Have also ready the white of three eggs stiffly beaten, which pour into the kettle (retaining of same enough to the kettle (retaining of same enough to grease a high cake pan), also one wine-glassful of white wine and two teaspoonfuls of vanilla extract, stirring the entire preparation thoroughly without putting same on the fire again. Use a high cake pan, grease same with the beaten white of two eggs and line the bottom of pan with crystallized cherries. Pour on tins a layer of the custard prepared as above. layer of the custard prepared as above, layer of the custard prepared as above, then put on a layer of macaroons, again a layer of custard and macaroons and repeat once more. Then place the pan for a few hours on ice to let the pudding cool thoroughly; turn same into a cake dish, bringing the crystallized fruit to the top, when it is ready to be served with whipped cream.

> QUEEN OF PUDDINGS. Mrs. Louise A. Norrie, 344 Willoughby Avenue, Brooklyn, N. Y.

Brooklyn, N. Y.

AKE one pint of nice bread crumbs, add one quart of milk, one cup of sugar, the yolks of four eggs well beaten, the rind of a fresh lemon grated fine, a piece of butter the size of an egg; then bake until well done; now beat the whites of four eggs to a stiff froth, adding a teaspoonful of powdered sugar in which has previously been stirred the juice of the femon; spread over the pudding a layer of jelly; then foam the whites of the eggs over and place in the oven till slightly browned; serve with cold cream. It is the richest pudding known to cooking.

BIRD'S NEST PUDDING.

Mix two large tablespoonfuls of flour with a pint of milk, a little salt, two well-beaten eggs; have ready six tart. apples, peeled and cored; fill with sugar and strips of citron; spice to taste; set the apples in an earthen pudding dish which has been buttered, pour over them the batter and bake three-quarters of an hour. Serve with sweet sauce, flavored with lemon.

SUET PUDDING. Mrs. O'Shaughnessy, 463 Hancock Street, Broklyn, N. Y.

NE cupful of suet, chopped fine; two and one-half cupfuls of flour, one cupful of raisins, one cupful currants, one-half cupful molasses, a little salt, two teaspoonfuls of baking powder, one cupful warm water; steam two hours.

ATMOSPHERE PUDDING Mrs. John Lehman,

Northport, L. I. DIL one pound prunes until tender and soft, seed and mash them fine, put in earthen dish with the beaten whites of four eggs, sweetened with powdered sugar to taste; bake until light brown; serve cold with whipped cream. OYSTER PATTIES. Mrs. W. S. Fry, Palatka, twelve medium sized oysters

small saucepan and add onesmall saucepan and add one-tablespoonful of butter, one-teaspoonful of white pepper, even teaspoonful of salt, put fire and cook until the oysters curl; then mix the yolks of two h one-half cupful of cream, add ysters, stir over the fire until poiling, then instantly remove them into six hot patty cases them into six hot patty cases one-half tablespoonful of butter cepan, add one-half tablespoon-our, stir a few minutes, add the rom the cooked oysters and milk to make one cupful in all, cook to a thick, smooth sauce, determined the cooked oysters.

Mrs. T. F. Humphries, Berkley, Norfolk Co., Va-

one quart Horn Harbor or ther good oysters in chafing lish, piece of butter large as an it fine two stalks of celery, seasured suit taste with Worcestershire pepper and salt. Cook until hing hot, and just before the oysare taken out of pan add two es of Duff Gordon Sherry. Then

OYSTER PIE. Mrs. E. F. Adams. 349 High Street, Burlington, N. J.

Burlington, N. J.

The hundred good stewing oysters, six hard boiled eggs, pepper, salt, butter; cup for centre. Make a good crust, cut a portion in smail squares filling; bake a light brown. Line a green and partially bake under crust sides. After cooling some put in a green for oysters, and put a few extra in the crust of oysters, and put a few extra in the crust of cooling some put in a green for oggether of the juices, then the crust of butter, with a cutter four, and bits of butter, with a cutter four, cutting out around cup; bake in good oven about a half in. When done, before going to table, nove cup and juice will flow through, e cup is used that the crust may not sodden. A very small dash of Cayenne proves. I think if these directions are lowed you will be pleased.

ESCALLOPED OYSTERS. Mrs. F. C. Stanton, 90 West Street, East Orange, N. J.

them. Butter a deep dish and line with stale crumbs of baker's bread rick loaf); then put a layer of oysters, and over them small bits of butter; sprinkle with pepper and salt; then a layer of rumbs, then oysters, and season as before nutli the dish is full. About fifteen mintes before baking pour over a small half up of oyster broth, the same of Sicily fladeira wine. Bake three-quarters of an lour, or until brown. Cracker crumbs can be used instead of bread if preferred.

OYSTER SALAD. Mrs. W. Quick. 173 St. Nicholas Avenue,

PARBOIL the oysters in their own liquor, drain them dry, cut in small bits, mix them with chopped lettuce. Boil six eggs, chop the whites, add to lettuce and oysters, but the yolks in a dish, add yolks of two raw eggs, with a spoon mash cooked and raw eggs, then pour in mough olive oil to make a stiff paste, then idd mustard, pepper, salt and lemon juice to taste. Beat the whites to a stiff froth ind stir in dressing. Mix all together and have dish dressed with lettuce leaves and lil.

OYSTERS AND MUSHROOMS. Mrs. William G. Houston, 3707 Locust Street. West Philadelphia, Pa.

West Philadelphia, Pa.

WENTY-FAVE oysters, one small teacup mushroams, either fresh or canned, one teacup veal stock, one teaspoon on julce, one teacup cream, lump butter size of walnut, one dessert spoon of Worcestershire sauce and salt and pepper to taste; cook hushrooms separately in a little water, put butter in chaing dish, and when melted rub in one dessert spoon flour, then add stock, cream, onion julce, worcestershire stock, cream, onion julce, lastly, mushand pepper, and lastly, mushand pepper, and lastly, mushand pepper, and lastly mushand pepper.

of an egg; one teaspoon of cream of tartar, one-half teaspoon of soda, one pinch of salt; rub well together, add sour milk to make thick pastry, then roll out in a cake thick pastry, then roll out in a cake thick pastry, then lay in a pudding dish; roll up, then lay in a pudding dish; foll up, then lay in NE quart of flour, butter the size



OYSTERS FRIED A LA VILLEROI, WITH TOMATO SAUCE.

Mrs. Fred E. Getz, 834 West Baltimore Street, Baltimore, Md.

ARBOIL three dozen oysters in their own liquor, iwth half a pint of veal broth and an ounce of butter; drain on a sieve; return the gravy to the fire with two ounces of butter, kneaded with two of flour; add three beaten egg yolks, salt, pepper and nutmeg, and boil two minutes; now mingle the drained oysters with this sauce, and pour into flat pans to cool. When cold, join the oystere in paire, well overlaid with the sauce; roll in cracker crumbs; then in egg, and again in the crumbs, and fry in plenty of hot fat. Lay on a warm platter, fill the centre of platter with parsley, surround with quartered lemons, and serve with tomato sauce, in a ons, and serve with tomato sauce, in a boat.

Tomato Sauce—Stew one pint of tomatoes with one bay leaf, one sprig of parsley, one blade of mace; cook fifteen minutes; strain and set aside to cool; melt one tablespoonful of butter in a saucepan; add one tablespoonful of flour, stirring until smooth; add one cup of the strained tomato juice; cook about three minutes. Pour into sauceboat and serve.

FRICASSEED OYSTERS.

Mrs. M. E. Fox. No. 305 West 125th Street, New York City.

New York City.

Twenty-five large oysters, two ounces of butter; a tablespoonful of flour, yolk of two eggs, a little salt, very little red pepper, tenspoonful of lemon juice, a little nutmeg. Put the oysters on the fire in their own liquor. The moment they begin to boil turn them into a colander letting the liquor run through into a hot dish. Put into a saucepan the two ounces of butter. When it bubbles sprinkle in a tablespoonful of sifted flour; stir till it cooks. Let it cool a moment, stirring well with a wire whisk; then add a teacupful of oyster liquor, take it from the fire; mix in well the beaten yolks of the two eggs, a little salt, very little red pepper, the lemon juice and nutmeg. Beat it well, return to boil, put in oysters last and garnish with thin slices of lemon.

CREAMED OYSTERS.

Mrs. Annie E. Chesbrough, 166 Prospect Street, Willimantic, Conn.

A PINT of cream, one quart of oysters, a small piece of onion, a very small plece of mace, a tablespoonful of flour, and salt and pepper to taste; let the cream, with the onion and mace, come to a boll; mix flour with a little cold milk or cream and stir into the bolling cream; let the oysters come to a boil in their own liquor, and skim' carefully; drain off all the liquor and turn the oysters into the cream; skim out the mace and onions, and serve.

OYSTER SAUTE.

Two dozen large oysters, two table spoonfuls of butter, four of fine crackier crumbs, salt, pepper; let the oysters drain in the colander; then season with salt and pepper and roll in the crumbs, have the butter very hot in a frying pan and put in enough of the oysters to cover the bottom of the pan; fry crisp and brown, being careful not to burn; serve on hot.

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BOILED PUDDING F. B. Herman,

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PORK CHOPS IN CASES. Mrs. C. S. Fox 111 East Twenty-fifth Street, Baltimore, Md.

RIM eight pork chops nicely, scraping the bone bare for two inches. Make a fry of half a can of tomatoes, half an onion sliced thin, add the chops and scraps and cook slowly an hour. Then add wo dozen blanched almonds, and half cup alsins, swelled in hot water, tablespoonful capers, tablespoonful of wine, teaspoonful coriander seeds, one clove of garlic, and a pinch of saffron that has been powdered to fine paste in a mortar, adding half cup of water; then pour all into the stew. These should be added after the meat has been cooking a few minutes. Cut heart-shaped papers and wrap the chops afterward in them; when the chops are done remove from the gravy and keep warm until the meat trimmings have been chopped very line and put back in the pau with the almonds and a hard-boiled egg, cut fine; also few chopped clives. Place a spoonful of this dressing on one half of the paper and face the chop on to with the bone end sutside of the paper. Fold down the edges. Brown lightly in the oven, Turn in a platter with a sprig or parsley in each chop.

FRICASEED CHICKEN. Mrs. E. H. Pray,

Weymouth, Mass.

AKE a Spring chicken weighing four pounds; singe and remove all pin feathers; thoroughly wash and wipe dry; dissect it neatly. Put it in about two quarts of cold water and watch that the water does not boil away. When tender add a quarter of a pound of butter; salt to taste; make a thickening of a dessert spoonful of flour, mixed with a little cold water. Make a dumpling consisting of one pint of flour, one heaping teaspoonful of cream of tartar, one-half teaspoonful of soda and a little salt. Mix soft as possible to roll; have the dumpling the size of the kettle and make an incision in the centre. Let it cook from twenty minutes to half an hour after putting it in before serving. Weymouth, Mass.

STEW PLEBEIAN. Mrs. Harry S. Potter, 103 Church lane, Flatbush, Brooklyn, N. Y.

Brooklyn, N. Y.

STEW PLEBEIAN is what I call it, because my husband says that is the reason my recipe won't win the chafing dish, but it is economical, very delicious, and I have never seen this exact method of preparation in any cook book. Therefore I have hopes. Purchase two pounds of the lower round of beef. Have it cut in cubes about three inches square. Heat a frying pan very hot and put in the cubes of meat, turning with a fork till all the sides are seared. Roll it all in flour. This prevents all juice from escaping. Place meat in stew pan and pour in carefully at one side so as not to wash off flour one cup of boiling water. Place on stove, where it will simmer gently for three hours. One hour before serving add salt and pepper. It must be covered tightly, and the meat will be succulent and the gravy, self-thickened by the flour on the meat, delicious.

CHICKEN TURPINE. Mrs. F. E. Rowe, 708 Union Street, Schenectady, N. Y.

UT in a chafing dish one tablespoon of butter, one tablespoon flour, add one-half cup of sweet cream, one-quarter teaspoon of mace, one-eighth teaspoon of cloves, salt and pepper to taste add one pint of chopped meat, chicken of veal, add the whites of three hard boiled eggs, cut fine, and the yolks made smooth with a little cream; add one gill of sherry wine if desired. Serve hot or put in a mould and serve cold.

DEVLLED KIDNEYS. Mrs. E. Hare, 371 West 119th Street, New York City.

T VELVE sheep kidneys, split in half, remove the white tubes and centre fat portion, scald kidneys and remove skip; two ounces of butter; when hot miow in the kidneys; cook quickly; dust with salt and pepper; put over a table-spoonful of onion juice, tablespoonful of Worcestershire sauce and four tablespoonfuls of sherry. Serve smoking hot

SOUTHERN HAMBURG STEAKS, MARYLAND STYLE.

Mrs. John Kastendike, 19 North Carey Street, Baltimore, Md.

Baltimore, Md.

To one pound of lean, tender beef (the upper round is preferable), chopped very fine, add three-quarters of a medium-sized cup of rich milk or cream, pepper and salt to taste. Mix thoroughly. Mould carefully into six or seven cakes, rolling each one as formed into wheat flour, patting it on with the hands until it is well covered and of good shape. Have ready a hot frying pan, in which drop a lump of butter the size of a hen's egg. Fry a nice brown, being careful not to let them burn. Let them remain in the pan fully ten minutes, turning frequently. When done remove them from the pan; make a brown gravy by adding slowly one heaping teaspoonful of wheat flour to the butter that remains in the pan; add three-quarters of a cup of boiling water, stirring constantly to keep from lumping; pepper and salt to suit the taste, and boil a couple of minutes. Pour over the cake and serve very hot. A small minced onion will improve the steaks to some persons. If used add to the chopped beef when you use the milk or cream.

BEAN STEW. Mrs. Julia B. Townsend, 625 E Street, N. W., Washington, D. C.

Washington, D. C.

TAKE one pint of small white navy beans; wash, put in a boiler and put over them three pints of cold water; put in two pounds of fresh beef with a little fat on it; brisket or plate meat is very good; as soon as the beans begin to crack, put in salt and pepper to taste; clean and slice three medium-sized onions, and three medium-sized potatoes; cut them small; also one-half can of tomatoes, and one bunch of pot herbs cut small; put on the back of the stove, and cook slowly until the beans are done, beng carful not to burn; if the water cooks out add a little; when done it should be rather thick. This is one of my own recipes, and has been tested many times. I would like to compete for the chafing dish set. I send corpon from the home journal.

DEVILLED KIDNEYS. Kate Coleman, 491 Beacon Street, Boston, Mass.

Boston, Mass.

Takk ne dozen lambs' kidneys, place in cod water and remove the outer skins. Then, holding one, cut it as you would pepare a clingstone peach and throw away at the centre part, containing the sinews and other tough portions. Put in the chang dish and heat the following: One-har cup strong soup stock, one saltspoon of salt, one-half cup sherry wine, one-half saltspoon of red pepper, one tablespoonful of butter, one teaspoonful dry mustard, one tiblespoonful of chopped parsley, one tablespoonful Worcestershire sauce, two terspoonfuls of powdered sugar. When hot add the pleces of kidneys and cook five 6) minutes only. Serve very hot on toas:

IRISH STEW. Mrs. Joseph J. Dunn, 3 East 134th Street, New York City.

TAKE a loin of mutton, cut it into chops, season it with a little salt and pepper, put it into a saucepan and just cover it with water; let it cook half an hour. Boll two dozen potatoes, peel and mash them and stir in a cup of cream while they are hot; then line a deep dish with the potatoes and lay in the cooked chops, two onions and two small carrots, sliced very thin; cover over with the rest of the potatoes; then set it in the oven to bake. Make a gravy of the broth in which the chops were cooked. This is a very nice dish.

APPLE FRITTERS. 2024 Portner Place, Washington, D. O.

O'Ne large egg, beaten very light, add the chalf cup milk, two-thirds cup of four, beat until smooth; one teaspoonth baking powder; chop two goodsized apples; add to the batter and fry in hot grace.

BAKED CALF'S HEAD. Mrs. C. C. Anderson, 331 N. Carrollton Avenue, Baltimore.

ASH the head clean, put in a pot of water with a teaspoonful of thyme, an onion, pepper and salt; boil until the meat can be taken from the bones, then skin the tongue, remove the skin from the jaws, put into a pan, with brains, a teaspoonful each of ground allspice, cloves, mace, cinnamon and a small nutmeg grated. Take part of the water in which the head has been boiled and thicken with flour, pour on the head, sprinkle cracker dust over, set in the oven an take long enough for the gravy to thicken. When taken out of the oven add sherry wine—a wineglassful. Boil three eggs hard and when cold slice and put over the top of the head.

PINEAPPLE OMELETTE.

PINEAPPLE OMELETTE.

Mrs. E. E. Wellman,

711 Washington Street,

Jamestown, N. Y.

ONE-HALF medium-sized pineapple, very finely shredded, two eggs, two teaspoonfuls butter, three tablespoonfuls pulverized sugar, a large lump of salt. Beat the yolks and one white of egg until light and fnamy add one tablespoonful sugar and the salt gradually, pour in the buttered chafing dish. When well puffed spread on the pineapple, reserving the juice; spread the well-beaten white of egg into which the rest of the sugar has been added over the pineapple; when well puffed roll up gradually, so it will be a nice golden brown, then pour over it the juice and serve immediately.

CHICKEN STEW. Mrs. Jennie Mitcheson, 368 West Globe Strect, Fall River, Mass.

Takk one or more small chickens, put in a stew pan, cut in small pieces, with a little salt, and stew until tender. Have your potatoes cut in quarters and drop in with the chicken. While the potatoes are stewing mix up a little flour with a little salt (not much as there is salt in the stew), two cups of flour, one-quarter pound finely chopped beef suet, and a little parsley chopped fine; roll in little dumplings, and drop in the stew. When cooked serve altogether.

BEEF A LA MODE. Sarah Earle, 911 Orange Street, Wilmington, Del.

REMOVE the bone and gristle from a round of beef. Make incisions all over, half inch apart, plug up, or insert in the incisions fat pork, one clove in each, thyme and onon. Heat three pounds of lard in a double bottomed pot, put in the meat and cook four hours on a gentle

TURKEY SOUFFLE. Sadie Hitchcock,

Sadie Hitchcock,

943 West Ferry Street,

Buffalo, N. Y.

One cup of white soup stock, one cup
finely chopped cold cooked turkey,
one cup milk, half cup rolled crackers (soaked in the cold milk), yolks of
three eggs, well beaten, salt and pepper to
taste, and stew very thoroughly. Last
thing, add the whites of three eggs, beaten
to stiff froth. Turn into buttered pudding
dish and bake half an hour; serve the
moment baked.

CROQUETTES. Mrs. William Hogan, No. 672 East 135th Street, New York City.

New York City.

NE large chicken; boil until very soft; just before done drop in two sets of calves' brains previously soaked in salt water, tied in a thin cloth; when cooked perfectly soft, chop very fine with the chicken; season well with salt and pepper and parsley chopped fine, and if you like, add a little nutmeg and grated rind and juice of one lemon and one cup of beef suet chopped fine as possible, a little cream if too stiff. Roll into shape; dip into rolled and sifted crackers; fry like an oyster; the softer and more creamy they are the better, just so they can be made up without falling to pieces.

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APPLE SHORTCAKE. Mrs. P. Gasper, 16 Cook Street, No. Bristol, R. I.

No. Bristol, R. I.

SIFT together two cups flour, two teaspoonfuls baking powder, one-halt teaspoonful salt, and one-half cup of sugar. Work in with the fingers one table-spoonful butter; add gradually one well-beaten egg, and enough milk to make a soft dough; divide into two parts; roll out the desired shape on a floured board, and bake in Washington pie tins, in a hot oven, about fifteen minutes. Splif and butter them when taken from the oven. Have five or six juley apples cut in small slices; sweeten them to taste and warm them a little by setting them on the back of the stove. Crush them slightly and spread between and on top of the layers. Spread whipped cream on top.

ORANGE DESSERT. Mrs. Norman H. Howe, 137 Gertrude Street. Syracuse, N. Y.

AKE five or six oranges, cut crosswise in thin slices, pour over them one cup sugar (small). Boil one pint of milk, add while boiling the yelks of three eggs thoroughly beaten, and one tablespoon cornstarch made smooth with a little cold milk; stir all the time; as soon as thickened pour over the fruit. Beat the whites of the eggs to a stiff froth, add two tablespoons powdered sugar, pour over the custard and brown in the oven. Serve try cold.

COFFEE JELLY. Mrs. J. K. Barber. Westerly,

Rhode Island. NE pint of boiling coffee, two spoonfuls of corn starch, sugar to taste. Set on ice to harden. Serve with whipped

APPLE CREAM TART.

802 Hudson Street, Hoboken, N. J.

IX eggs, six apples (grated), one English walnuts, one-quarter teacup sugar, one-half cup chopped spoonful cinnamon. Beat eggs separately, yolks and sugar beaten to a cream, add grated apples, nuts, cinnamon and few drops of vanilla, mix together; white of eggs, well beaten, and added to the above; mix lightly. Bake in two deep jelly pans in moderate oven for about three-quarters of an hour. Have pans well greased and an hour. Have pans well greased and floured. When cold cover layers with

> FROSTED APPLES. Mrs. Alice Noy,

whipped cream. This is considered a

very fine dessert.

Washington, Illinois.

HOOSE six large apples; core them and stew until the skin can be removed easily. Each apple when peeled must be dipped into clarified butter covered with pounded white sugar, and the hollow left by the removal of the core filled with dates which must have been previously washed, stoned and cut into small pieces. Place the apples in slow oven and when the sugar sparkles they may be considered as finished.

MARROW DUMPLINGS. Mrs. M. Kolb, 78 Chester Street, Buffalo, N. Y.

ALF a cup clean marrow, beaten up with one egg, a little salt and some nutmeg. When well mixed, add enough flour to break out with a teaspoon soft dumplings, the size of a hickory nut. Roll with the teaspoon in flour, and put them in bolling stock.

Rutherford, N. J. NE box of gelatine, the juice of two lemons and grated rind of one, the juice of two oranges and

grated rind of one. Soak gelatine in one pint of cold water half an hour. Then add one and one-half pounds of white sugar, lemons and oranges (rind and juice) with one and one-half pints of boiling water, and last add one-half pint of sherry wine. Strain through a fine sieve or flannel cloth. (I always use Coxe's gelatine.)

> SHERRY SHERBET. Mrs. Charles T. Warner,

> > 98 Burnett Street: Providence, R. I.

NE quart of milk, one pint of sugar, juice of one lemon, one tablespoonful of gelatine dissolved in as little water as possible and sherry wine to taste; put in freezer, pack with chopped ice and salt and freeze as ice cream.

TROPICAL SNOW. Mrs. O. G. Boom, 30 Elm Street, Adams, Mass.

TEN sweet oranges, one cocoanut pared and grated one cup powdered sugar, six bananas. Peel and slice the oranges. Fut a layer in a glass bowl, then strew with sugar, next put a layer of grated cocoanut. Slice the bananas thin and cover the cocoanut with them. When the dish has been filled in this order, heap with cocoanut. Fat soon or the oranges will toughen.

KLONDIKE NUGGETS. Original. Mrs. A. Hunt, 309 South 19th Street,

WO cups cornmeal, two tablespoonfuls granulated sugar, one tenspoonful salt, one cup seeded and chopped raisins. Mr. and pour over enough boiling water to make a jif dough, make into cakes with the hands, and to one inch thick, and fry in deep fat unth one inch though.

EASTER Miss C. J. Stelland 402 Briggs Street,

Allss C. J. Stelland.

Harrisburg, Pa.

OIL as many eggs hard as you have persons to dine, put them in cold water; when cool remove the shells without breaking the eggs, set aside until needed. For the float take six eggs, four table-spoonfuls of white sugar, one quart sweet milk, one teaspoonful of cornstarch. Beat the eggs separately, the white to a dry stiffness; put the milk into a pan on the stove; when it comes to a boiling point drop a tablespoonful of the white into it; cook until the whites are cooked through. Then take each one out and put into a dessert dish; when you have all the whites cooked in this way add the sugar to the milk with a teaspoonful of vanilla extract; then the yolks with the cornstarch, mixing the cornstarch in a little cold milk (about a tablespoonful); first stir all the white until it thickens to a custard; take from the stove and pour into the dish with the whites; do not stir it up. When cool place your whole eggs into it, the large end downward; put away to cool until ready to serve.

A ROYAL DESSERT. Mrs. Ira N. Wheeler, 75 Linsley Avenue, Meriden, Conn.

TAKE stale pieces of cake and pour over them inch of cream, and let stand a few minutes. Butter your chafing dish and let it get thoroughly hot. Then put in your cake and fry to a light brown. Then remove to a hot platter; then put one cut up orange, one banana and a few berries; add one scant cut of sugar; let come to a boil and serve with fried cake.

PANOCHA.

Mrs. E. B. Bird, 122 East Cottage Street, Dorchester, Mass.

(A Spanish Confection.)

walnut meats, broken into quarters, one cup cream, teaspoonful vanilla; boil the sugar and cream together until it begins to sugar on the sides of kettle. At this point put in walnut meats and vanilla, after which let it boil three minutes, and turn in buttered pans quite thick.

HAZEL CREAM DESSERT. F. L. Strange, Upper Montelair, New Jersey.

NE sponge cake, one pint cream, one half cup hazelnuts, one jar pistache icing, one wineglass of sherry.

Sponge Cake—Ten eggs, one pound of pulverized sugar, half a pound of flour, one wineglassful of sherry. When the cake is cold scoup out the centre; then take the cream and add one-half cup of sugar and beat until thick, then add the hazelnuts, and put in centre of cake; cover with pistache icing. This makes a most drictous dessert,

"TOAD IN THE HOLE." Nellie Franklyn, 270 West Twelfth street, New York.

WO eggs, Su tablespoonfuls of flour, one teaspoonful baking powder, half a teaspoonful salt, half a cupful of milk, mix well with water until a thin batter. Pour into a well greased pudding dish and lay a half dozen lamb chops in batter. Bake in a hot over three-quarters of an hour. This is an "English" dish, plain, not expensive, but tasty.

> FUDGE. L. Elizabeth Cooke, 18 Maple Street, Providence, R. I.

Take two cups of sugar, one scant cup of milk, two squares or one ounce of Baker's chocolate. Let these boil for about ten minutes. Add one tablespoon of butter; take from the fire and flavor with one teaspoon of vanilla. Stir the mixture from three to five minutes, or until it begins to get thick and creamy. Pour into a buttered tin. When cold, cut and serve. It will make a wholesome as well as deligious confection.

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HERRING SALAD. n - Bullord 2me 13 Mrs. E. Pauls,
Palisades Park, Bergen County, N. J. Tirus Gathanay in Ship Roan 31/4 you Hannen at 3/-22 you Birding 5. 1 Shorticke 2 yos Coppy plate 2/6the dice.

A Nice Way to Trim the Dish—Take the whites of two very hard boiled eggs; chop them and lay "em straight across the dish which you see it in; then the yolks of the same eggs, then a row of chopped boiled beets. The effect is very pretty. Be careful to keep each part separate. The salad will improve if made the day before using and kept in a cool place. LOBSTER SALAD. Mrs. G. E. Demgar, 35 South Fifth Street, Jaidh Hufsey Di Me Markert

OR a three pound lobster take the yolk of one raw egg, beat very light; then take the yolks of three hard boiled leggs (cold) and add to the raw yolk, beat ling all the time; add gradually a few drops at a time one half bottle of the finest olive oil, still stirring; add one and a half teaspoonful of the best English mustard; salt and pepper to taste; beat the mixture until light; add a teaspoonful of the offer sending to the dressing just before sending to the table; garnish with the whites of the egg boiled hard, celery tops and the small claws of the lobster. CELERY SALAD. Wash and clean your celery and cut in inch pieces, then put it in a kettle and pour boiling water on it and a little salt; when it is soft (not too soft) pour it in the colander and let it drain; then put it back in the kettle, with vinegar enough on it to cover it, and put a little sugar in the vinegar and let it come to a boil; then take it out and put it in a dish and let cook. Mrs. S. A. Poulton, COOKED SALAD DRESSING. Miss Grace M. Maxfield, Finnes Horky BEAT well three eggs. Then add one heaping teaspoonful of mustard, one quarter teaspoonful of red pepper and five tablespoonfuls of vinegar and stir confive tablespoonfuls of vinegar or oil five tablespoonfuls of vinegar and stir constantly. Add butter size of an egg, or oil and boil it well in the double boiler of chafing dish; and, lastly, add, five tablespoonfuls of thick cream when taken of the fire. This is especially good poured over cold potatoes cut into squares, and add a dash of onion and some sait. de Jam Bonning de 15. Daniel Anthony Dr 57/8 yds Calico 3/8 -In Goggeshulb Dr. 23/4 y Gearnought ~ M/ Munich Shirt 12/ ... his Son John flite ?! 18,2 96 m Rufsell Lon 1/n 82 / Buttong ~ 1/6 2/3 2. 1/3 dz Smale Di Hin al tryo Teckham) Lephaniah Eary D' 1008 rettes 3 1 Stick twisty -

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D Mun Beaford 2mo 20. 1801 un Rufull Juin his bill 121 M AKE shells of puff paste or purchase at baker's. Filling; Scald two dozen oysters, take two tablespoonfuls butter and one tablespoonful flour and rub together; one teaspoonful salt, one-quarter teaspoonful white pepper, teacupful oyster liquor, teacupful cream or milk and pinch of mace. Stir until it boils, then add oysers and one teacupful lemon fulce. Let stand unil oysters are heated through, then fill shells and in De 1th Lugario. 1/2 erve.-MRS. L. T. DOUGHERTY, No. 199 Clerk reet, Jersey City, N. J. It raisons 4'2" FRICASSEE DUCK CE a medium sized duck, cut into small leces, wash and dry, roll in flour and brown Whend De To bouch ho tme in a frying pan. Cut a good sized onion and brown in the pot you are going to cook ck in. When both are brown, put duck in th onlon; add a little flour and barely enough to cover all; then add two white turnips of eight pieces, a clove of garlic, a sprig of par and celery, a pinch of cloves and allspice; sa d pepper to taste. Let simmer about one Perrys's teck / (Dr 3/4 y ds bno Cloth 9/6 half hours,-MRS, H. A. VAN PRAAG, 625 Easth street, New York City. in him bord Hood ... & 1.10:10% SALMI OF GROUSE Uold roast grouse in pieces for serving; melt sell & Lons De 1 10 nails. olquarter cup butter, add one slice onion, one sik celery, one tablespoonful lean raw bam. faely opped. Cook until butter is brown, add pue-quiter cup flour, and when well browned add for Charles Rufsell ne an three-quarter cups brown stock. Season ith or half teaspoonful salt and a few grains of ayenne Cook five minutes, strain, add grouse, and when ment is heated arrange on a serving dish Add sherry wine to sauce and pour over 80.-MRS. JENNIE HEFFERAN, Cashing Do 2 dol plain From 2/8 5/4 Roxbury, Mass. 1 Chist Lock 1/8 1/2 to Jen 1/6 2/0 Sugar 1/2 2/4 de Ristecholas Taber 1 Ben n Taber 3 - 55, 13/16 y Sattin a 7/65/17 John Coggeshall Dir 4/2 to Lugar 6/. d his Son John 23 Merch , Do Honer Thepherd for mending Book Ishoes 4. James Durfee Di 10.13/16 , I, Crawley Sheet 1/6, John Coggeshall De I Fiece of Show Binding

PEPPER POT. ONE DAY'S BILL OF FARE. Irene M. Crane, Berkley, Bristol County, A Few Simple Dishes That Will Ade-Massachusetts. NE set of calf's feet, two or three DISH quately Nourish. BREAKFAST LUNCHEON Breakfast-Baked apples and cream. pounds tripe, two and a half pounds lean beef, all kinds of Frances Brusnihan, Broiled pig's feet. Mashed potatoes. 6 Pardue Block, Saratoga Springs, N. Y Griddle cakes. Coffee. sweet herbs that you like, basil, mar-GOOD way to utilize a steak too Dinner-Macaroni soup. Roast beef. loram (but no sage), red peppers a tough to serve in its original Caper sauce. Potatoes. Turnips. Letplenty, potatoes cut in small pieces, to state or pleces which have tuce salad. Cucumbers. Orange pudthem, small balls of short paste, just in time to cook; the beef, tripe and calf's feet must be put on early in the morning; when the feet are boiled to rags take them out with a ladle, take away all the bones, chop the meat (from the feet) fine, and return it to the pot; brown some flour, put it in a dredging box, and half an hour before taking from the fire add the flour; as it is bad to add water after the pepper pot has begun to work be sure nough is put in in the first place to allow for boiling away. be put in first; time enough to cook been left over from the day before ding. Cream pie. Coffee: Supper—Baked codfish. Hot rolls. Cut with a sharp knife pieces about half an inch wide by one or two inches Chocolate pudding. Marble cake. long, place into a pan, cover with water and cook until tender; thicken with flour as for gravy, add plenty of butter, season; allow the mixture to simmer a few moments and serve hot. It has a flavor equal to chicken. Cookies. Tea. Cream Pie-One quart of milk, one cupful of sugar, yolks of six eggs, three tablespoonfuls of flour. Boil until thickened, stirring constantly. Flavor with vanila. Have rich pastry already baked in deep pie plates. Fill with the cream mixture, and bake. Make a meringue of the whites and some sugar, pour over the pie, and set in oven again to brown BUTTERCUPS AND DAISIES A L'AN-GELICA. Ethel Greybrooke, 133 West 89th street, New York City. allow for boiling away. to brown.

Orange Pudding—Peel four oranges, slice them, and lay in a dish, strew one cupful of sugar over them and set away for an hour. Make a custard of one pint of milk scalding hot, the yolks of three eggs, two tablespoonfuls of sugar, one tablespoonful of flour or corn starch, and flavoring to suit taste. Pour this over the oranges while hot. Beat the whites of the eggs stiff, with a tablespoonful of sugar. Frost the pudding and brown it delicately. Serve warm. PECAN MACAROONS. NGREDIENTS—four eggs, one tablespoonful minced parsley, one-fourth pound fresh mushrooms. Mrs. F. B. Gilbert, 154 State Street, Mobile, Ala. NE-HALF pound powdered sugar peeled and sliced fine, one tablespoonful butter, one-half cup hot milk or tablespoonful cream, salt, white pep-per, pinch of ground mace. Beat the eggs thoroughly, add mushrooms, pars-ley, milk or cream, and season to taste with the salt, white pepper and mace; large coffee cup of nuts, whites of three eggs, one-half teaspoon of vanilla, two tablespoons of water, one tablespoon of cornstarch. Directions—Add the water to the whites and beat to a stiff froth, then gradually add the sugar (sifted) and cornstarch, and flavor; when it is beaten perfectly smooth beat in slowly the nuts (chopped very fine); drop from a teaspoon on buttered paper, keeping them separated; bake slowly in a moderate oven. Any desired flavoring may be used, and other kinds of nuts may be substituted for the pecans. When using pecans, however, care must be large coffee cup of nuts, whites Baked Codfish.—Soak the codfish all day, then put in a kettle, cover tightly and simmer gently until tender, then pick to pieces and mash fine. Have ready some fresh boiled potatoes, mashed; to one cup of fish add two cups of potatoes seasoned, mix well together, and bake until brown. Serve together, and bake until brown. Serve with a sauce of drawn butter, into which has been cut up two hard-boiled using pecans, however, care must be taken to remove all bits of shell, or the flavor of the nuts will be ruined. Chocolate Pudding.—One quart of milk one egg, four level tablespoonfuls of corn starch, six tablespoonfuls of sugar, three tablespoonfuls of grated chocolate. Heat the milk to boiling point, dissolve the cornstarch in a little cold milk, stirring it free from lumps, then add the grated chocolate, beaten egg and sugar, and after mixing thoroughly, add to the boiling milk and stir until it becomes like a soft custard. Remove from the stove and let cool. Flavor with vanila. Serve cold with cream. Chocolate Pudding.-One quart DRUMMOND PROCESS. Mrs. A. J. Drummond, 234 East 81st Street, New York City.

This style of cooking is so dainty that an invalid will enjoy the change as well as an after-thearre party. Take one half pint of rich milk, brought to a boil add a teaspoonful of chopped parsley, with seasoning to suit taste (a dash of red pepper improves it); drain a dozen large oysters, called counts, fresh opened, and drop one at a time into the hot milk. When the edges begin to curl add the thickening; mix thoroughly tablespoonful of butter and a teaspoonful of cornstreh, and stir in the hot milk until all is dissolved and thickened; serve hot on buttered toast or patties. New York City. with cream. Marble Cake.—Beat the whites of four eggs stiff; cream together two cups of sugar and one cup of butter, one sup of swet milk, three cups of flour, two teaspoonruls of cream tartar one sup of swet milk, three cups of flour, two teaspoonfuls of cream tartar and one of soda, or three teaspoonfuls of baking powder. When these are thoroughly mixed, take out one cupful of the dough and mix with two tablespoonfuls of grated chocolate, grated very fine and moistened with two tablespoonfuls of sweet milk. When this is well-beaten, put in a well-buttered pan first a spoonful of the light dough, and then one of the chocolate dough. In this way fill the pan. This will make a large loaf, and is very nice and will keep well.

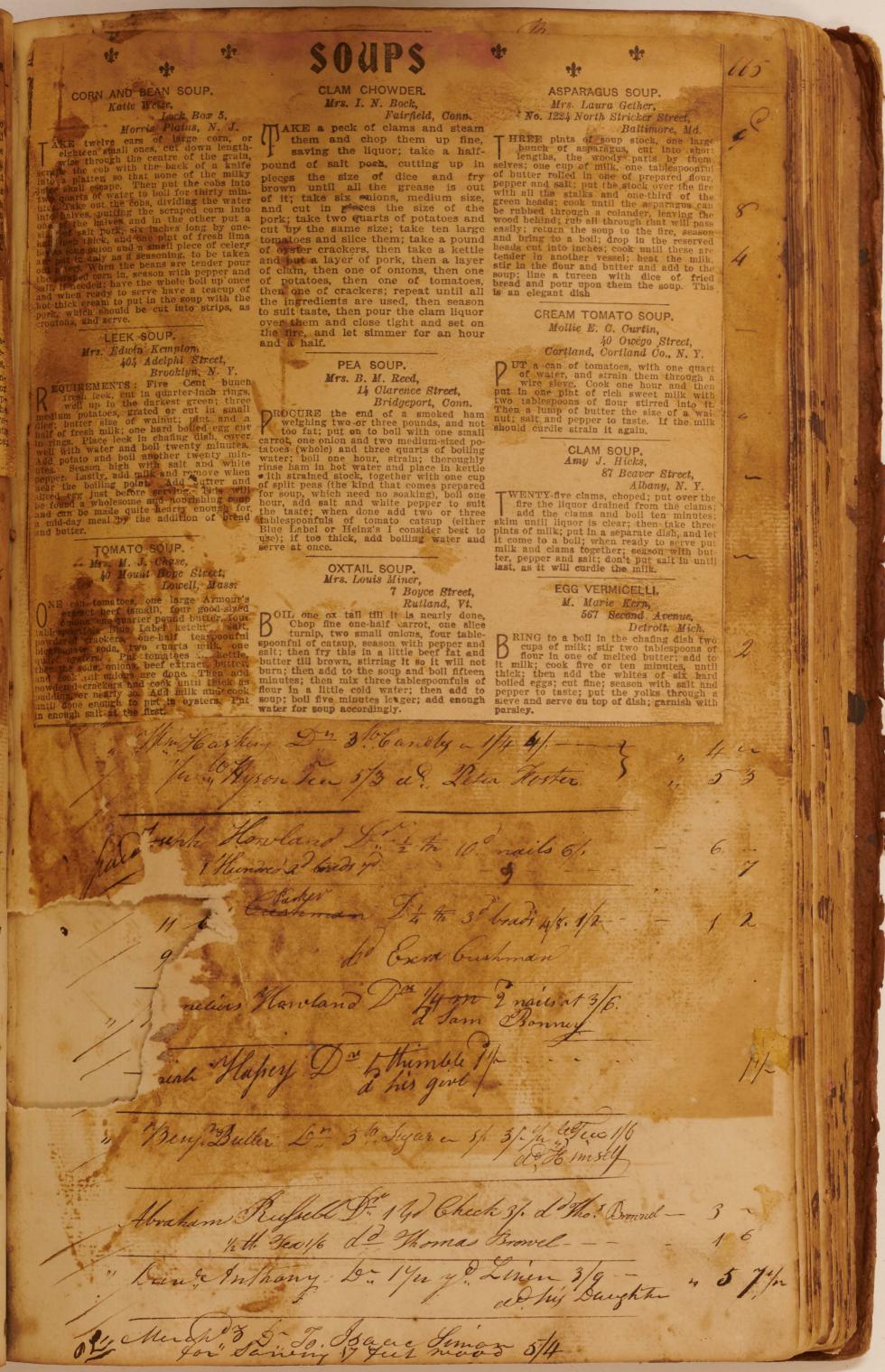
"Cookies.—One and one half cups of silgar, one heaping cup of butter, well stirred together, one cup of currants washed and dried, two eggs well beaten, one teaspoonful of soda dissolved in three tablespoonfuls of milk, one teaspoonful of cinnamon. Mix a little lard with flour, roll thin and sprinkle with white sugar before baking.

Drop Cookies.—One half cup of butter, one cup sugar, two thirds of a cupful of sweet milk, one egg two teasponful of sweet milk one egg tweet milk SAUCE FOR CHOPS. Annie Connelly, 84 Spring Street, Hartford, Conn. NE cup of rich milk, part cream; one tablespoonful of butter, one and one half of flour, cream both; pour slowly into boiling milk; cook till thick as cream bust before serving add two tablespoonfuls of French capers, with the liquor removed. MY WAY OF COOKING BEANS. Mrs. E. E. Rogers, 426 Cumberland street, Portland, Mc. NE and a quarter pints old fash-ioned yellow eyed beans, threequarter pounds fat salt pork, one teaspoon salt, one-half teaspoon mus-tard, six tablespoons molasses. Put beans in soak over night in luke warm ter, one cup sugar, two thirds of a cupful of sweet milk, one egg, two teaspoonfuls baking powder, two and a half cups of flour. Drop with a spoon and put a raisin in the centre. Bake water; in morning pour off; cover with boiling water for ten minutes; cover again with boiling water, stand until cool, put in earthen bean pot, add salt, quickly a light brown.

Elisabeth H. Clay.

BARGE ELLANGOWAN GOES DOWN.

And more water every two hours; fill the last time at 5 p. m. Do not put on a cover.



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A NEW METHOD OF BAKING HAM. DO F. O. Rose, TO PREPARE CHICKEN HASTILY FOR 115 East Fourteenth Street, DIAMOND BACK TERRAPIN. New York City.

New York City.

Salect a first-class sugar-cured ham, lay it completely covered in sweet cider for two hours. Then place it the same used to soak it, let it simmer gently for three or four hours, according to size of the ham. Skim frequently, to remove the grease as it rises. When done, strip off the rind, diamond the fat, and in each diamond stick a large clove, sprinkle some paprika on it, then pour plenty of good maple syrup throughout the fatty part and rub well all over the ham. Place in a bake pan, add nearly a pint of good Madeira wine and bake slowly for one hour, basting frequently. When you serve give to each guest a few of the nicely browned diamonds of the crisp fat. As a relish to serve with the ham, take two ounces of currant jelly, one-half ounce each grated blanched almonds and fresh grated horseradish (no vinerar with the horseradish). Have the almonds good and dry, if you hope to be successful in grating or grinding them. The ham is most delicious cold, served with this relish. If the cider is new, all the better. Mrs. William F. Pentz, 1646 East Fayette Street, Mrs. Irwin W. Fay, 16 Fort Covington Street, Baltimore, Md. Malone, N. Y.

OIL a chicken in salted water till the meat will drop from the bones; lift out of kettle, carefully remove the skin; when meat is cool put through a meat cutter, keeping light and dark aneat separate; handle with care to keep the round appearance of the meat; put in a mould a layer of light, then a layer of dark meat, with a sprinkle of pepper between each layer; continue the layers alternately till your mould is full; have the water the chicken was cooked in boiled down until it will jell, then turn it over the meat in the mould, and set the mould in a cool place to shape; just before sending to table turn upside down on a plate; it will come out the shape of your mould and the effect is very pretty; the prettier your shape is the more effective it will be. A short time ago I had friends in to tea with me. Several of them wished to know what they were eating. They thought it was macaroni prepared in some way. Malone, N. TERRAPIN for the chaing dish. An old recipe used in the Houck family, of Maryland, for more than fifty years. Take two diamond back terrapins, the size of a bread plate, put in a tub of rold water, and let them remain one hour of clause them. Have ready a pot of boiling water, drop in terrapin, and let boiling man of cold water to remove the skin, which will peel readily; then put back in the boiling water and boil until the fiesh is tender; then take out and put in cold water, remove the shell, and pick in not so small pieces, else the meat may be tringy. Great care must be exercised not o break the gall bag, which is the only art not utilized. The entrails are cut ne, or may be dispensed with altogether; but this quantity take half pound of butter, we tablespoonfuls of flour shaken over it, alt and Gayenie pepper to taste; put in ERRAPIN for the chafing dish. An sait and Cayenne pepper to taste; put in the chafing dish and stir carefully and slightly so as not to mince the meat. When thoroughly heated, sprinkle the eggs on ton. About four tablespoonfuls of sherry wine is an improvement. Serve very hot. pared in some way. POT ROAST OF BEEF. TAMALES-MEXICAN STYLE. Mrs. Mary Lois Bowers, Mrs. Sadie Harlan, Washington, D. C.

Washington, D. C.

Partial of the pot two (2) or three (3) slices of clear, fat, salt pork to fry out the grease. Then cut up four (4) medium-sized onlons; throw into the pot and let fry to a nice brown color. Then pepper and salt a piece of beef weighing about eight (8) pounds; put it into the pot. Then put about three pints of boiling water into it and let cook about two (2) hours, turning the piece of meat several times. When nearly done slice two large carrots fine and put into the pot. When done mix a little flour and water to thicken the gravy. 39 L Street, N. TENNESSEE MUSH. Box 273,
Thorntown, Boone Co., Ind.
Two pounds of beef, well chopped or ground; fry in one cup of beef lard, boil and remove seeds of ten or eleven chilli peppers; when soft scrape off the inside stir well in a cup, then add to the frying leaf salt to taste. Scald one quart corn meal, salt, and add one and a quarter cups leaf lard, mix well; cut and wash the shucks and soak for three hours. Spread the meal in the shucks, place the beef in the centre of the meal, then roll. Place them in a steamer and steam to boiling point for two or three hours. Mrs. E. Forward. Box 273. Concord, Knox Co., Tenn. NE-HALF pound flour, one-quarter pint milk, two eggs, one-half pound butter, three tablespoonfuls of baking powder, one-half cup sugar, one teaspoonful salt, make into a dough easy to roll out. Roll into a sheet one-quarter inch thick and cut with biscuit cutter; bake till a light brown; take from oven, split in two and replace in oven until a delicate brown. Delicious to eat for Junch with a glass of milk, cup of tea or glass of wine. a little flour and water to thicken the gravy.

Here is an excenent "Chili sauce" for cold meats: Forty-eight large, ripe tomatoes twenty large, green peppers, sixteen large white onions, eight tablespoonfuls of sugar, eight tablespoonfuls of salt, twelve cups of cider vinegar. Chop very fine; put into a porcelain lined preserving kettle, and let boil four hours. Stir often to keep from burning; put into bottles and seal. This quantity makes seven quarts. QUEEN OF THE CHAFING DISH. James F. O'Hara, OYSTERS AND CHICKEN.

Mrs. I. N. Godshall,

1138 Silver Street, 55 North Washington Street, Titusville, Pa.

ICKORY NUT and walnut salad for sandwiches and all sorts of light refreshments is one of the best recipes that I have ever seen. It is original and has been tried and liked by all: One quart celery chopped fine, one and one-half pints chopped walnuts and hockery nuts, a light dash of red pepper, one pinch salt. Boil nuts in chafing dish until tender, then remove and put in salad dish with celery, and mix. Squeeze in a little lemon juice and let stand for a few minutes while making the dressing. Titusville, Pa. Philadelphia, Pa.

Philadelphia, Pa.

ELT two teaspoons butter then add spoon salt, one-half saltspoon celery three tablespoons flour, one-half teasalt, one-quarter saltspoon pepper; when well mixed add one cup milk, then wash CHILI SAUCE. Twenty-four large, ripe tomatoes, four green peppers, four large onions, three tablespoonfuls of salt, eight tablespoonfuls of brown sugar, six teacups of vinegar; chop peppers and exfons fine, peel tomatoes and cut five; put 2 in a kettle and boil gently with the control of drain one cap oysters, add them to the inst mixture with one cup cooked chicken, ut in dice. As soon as the oysters are plump serve on five slices of toast. You can use yeal fastead of chicken. 1 hoppen 2/ 1 broom 1/6 and Leter Hoster 1 lengeshall Din the lotyson du 3/3 d. He inself Bery Delling hung It, & Sets Clock Bally 1/6 11 Escutchion - 2/m 2/3/2 William Bufillo f. Dr. 1 burt. Cydu 20/2 1 ac , Ab m Smith Lor Mi, Bobbin g - a his Daughter, 1, Milliam Harking Dr. Sundries at Lahabor Stilling, Contitontano Di 5/h la 28. e Pails a 10 4/93 ADan! Taber Do plant, 3/4 achis Son 1, 34

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LEMON SPONGE. Lizzie J. Ash, 46 Canterbury Street, Worcester, Mass.

TAKE one-half box of Plymouth Rock gelatine, put in a dish with Rock gelatine, put in a dish with one-half teaspoonful of soda and nough cold water to cover. Let it stand half an hour, then strain and urn on to it one cup of boiling water. Make a custard of one pint boiling wilk and the yolks of three eggs and hree large tablespoonfuls of sugar. Beat he yolks and sugar together and pour n the boiling milk and cook until it beins to thicken, stirring all the time. Then strain in the dissolved gelatine netablespoonful of lemonextract. Beat whites of the three eggs to a stiff ne tablespoon utoriento nextract. Beat ne whites of the three eggs to a stiff roth and beat in the custard; then irn in a mould and set away to cool. should be made the day before it is eeded. Very nice with whipped cream.



CHOCOLATE EMPIRE CAKE. Mrs. Adam E. Hess. 326 Elm. Street, South Bethlehem, Pa.

HIS cake must be made with freshlaid eggs; storage eggs will not do.
Take five eggs and the grated rind of
lemon, and one cup of granulated sugar;
at together half hour without stopping;
ten add one cup of grated chocolate and
he heaping cup of cracker dust, one-quarr pound of almonds, chopped fine, and
be juice of half a lemon. Bake half hour in
slow oven (cup of boiling water in the
ren while baking). Remove the almond
clins with boiling water over them. Finst cake that can be made in the United
tates. Took first premum in the Allenown State Fair.

CHOCOLATE CAKE Mrs. E. Carlton Miller, 164 South Main street, Pittston, Pa-

WO cups granulated sugar, one-half cup butter, three eggs, one up water, one-half cake chocolate in one-half cup ter, two and one-half teaspoonfuls baking powder, enough flour to stiffen.

ORANGE SHORTCAKE Mrs. L. A. May, 170 Essex Street,

Lynn, Mass.

Two tablespoonfuls of butter, one cup of sugar, three eggs, one-half cup of water, one and two-third cups of sifted pastry flour, two teaspoonfuls of paking powder. Mix as for all cake, reserving the whites of two eggs for the irosting. Bake in a biscuit pan and split in two, spreading it with orange, cutting but all pith and seeds. Whip one pint of sweet cream stiff, add the whites of two eggs beaten stiff, sweeten with powdered ingar to taste. Flavor with vanilla. Spread over the split cake and oranges, and cover the top of the cake. Orange may be placed in spots on the outside for effect. The cake is not made rich on account of the rich filling.

COCOANUT CREAM CAKE. Mrs. M. Richardson, 1019 Atchison street, ORANGE ABROSIA CAKE.

Mrs. F. H. Marsh, 226 North Second Street, Harrisburg, Pa.

NE cup granulated sugar, one-half cup butter, one-half cup milk, 3 yokes of eggs whipped to a cream, two and a half cups sifted flour, two heaping teaspoonfuls baking powder. Cream the butter first, then add the sugar cream; also add the above ingredlents; last add the three well whipped whites. Bake in two leavers

FEDERAL CAKE.

H. S. Leybolt, Scranton, Pa.

NE pound of butter, one pound of sugar, one pound of seeded raisins, one half cup sour cream, one-half nutrueg, one teaspoon of cinnamon, one-half teaspoon mace, one-half teaspoon soda, one wineglass of brandy, five eggs beaten in, one at a time.

DEVIL'S CAKE.

Mrs. M. J. Ullman. 93 Plum Street, Massillon, Stark Co., Ohio.

Massition, Static Co., Onto.

JUARE of Baker's chocolate set on a kettle of boiling water and let it melt. After melted take one-half cup of sweet milk and mix slowly in the chocolate, then add one half cup of pulverized sugar and the yolk of one egg; stir briskly and boil these together; then set aside to cool. One cup of pulverized sugar, one-half cup of butter, one-half cup of sweet milk, two eggs, and flavor with vanilla; one and three-quarter cups of flour before it is sifted, one even teaspoonful of baking soda sifted in the flour; pour chocolate in cake, bake in layers. Very good.

LAYER CAKE. May L. Knickerbocker, Bangall, Dutchess Co.

vo cups light brown sugar, one-half cup butter, one cup sweet milk, two cups flour, three eggs, two teaspoon-baking powder, one teaspoonful vanilla or lemon,



SPONGE CAKE. Mrs. Hattie Cheever, Cottage Street, Attleboro Falls, Mass.

CPONGE CAKE-Yolks of five eggs, beaten with one cup sugar; one flour, into which one teaspoonful baking powder has been sifted, a little salt, teaspoonful extract of lemon and last of all the beaten whites of five eggs.

> CHOCOLATE CREAM FILLING. Mrs. F. Eugene Roumillat, Sanford, Orange County, Florida.

MELT on stove one-quarter pound chocolate in saucepan, next put in bowl one pound pulverized sugar; break into sugar whites of two eggs, after mixing thoroughly; pour in melted chocolate, flavor with vanilla and beat well. This quantity is sufficient for a cake of three layers. Cake should be placed in cool place to dry.

COCOANUT CAKE

Mrs. O. M. Ganz, 210 Waverley New York

BANANA LAYER CAK

NE small cup of butter and two cups of sugar beaten together until light; then add one cup of milk and four eggs well beaten; add three cups of flour with two teaspoonfuls of baking powder sifted together; bake in layer tins, and when cool take and slice bananas one-quarter of an inch thick, place between layers, and whip one-half pint of cream with one heaping tablespoonful of powdered sugar and spread over bananas and eat with er wt'hout cream. It is delicious.

CRULLERS. Mrs. W. H. Bowles, 665 Central Avenue, Albany, N. Y.

WO cups sugar, two cups milk, two eggs, butter size of an egg, one-half teaspoon cinnamon, one-half teaspoon cinnamon, half teaspoon salt, two teaspoons Cleveland's baking newdor: flour enough to make a contraction. powder; flour enough to make a soft dough so it can be rolled one-half inch thick; cut in small pieces, fry in lard; then roll in powdered sugar, and then they are good enough to eat.

> LEMON TARTS. Mrs. John White, 3 Fall Street.

Biddeford, Me.

M AKE rich pie crust, roll this and ent with a biscuit cutter; around the edge curl a narrow strip of crust, then bake the shells; while they are baking prepare the following filling: Grate the rind of a lemon in a bowl, squeeze in the fuice, add one cup of sugar and the yolk of one egg, and stir well together; upon this pour one large cup of cold water, into which has been stirred one dessertspoonful of corn starch; put all into a saucepan and stir until it is cooked into a rich, clear straw-colored jelly; fill the shell with this; make a meringue of the whites to cover each, put them into the oven one instant to brown. This is a very nice dish for tea; have used it for years and never fall. Biddeford, Me.

CORN BREAD. Mrs. Edward Ferry, Box No. 222,

Essex, Conn. BEAT one egg light; add two tablespoonfuls of sugar, one cupful milk, a pinch of salt; sift one cupful of caspoonfuls baking powder together and ast, take one teaspoonful melted butter; beat all together and bake in quick over wenty minutes. Is delicious.

BLACK CAKE. Mrs. Estelle T. Johnson, Palatka, Putnam Co., Fla.

NE pound butter, one pound sugar, one dozen eggs, 1 quart browned flour, measure it after the flour is browned theroughly and sifted, take full measure; one pound citron, cut in small pieces; one pound seeded raisins, one pound currants, one gill of wine or brandy, two-thirds cup of molasses, one tablespoonful of ground cloves, one tablespoonful of ground allspice, one tablespoonful of cinnamon, one nutmeg, juice of one lemon, scant half tea-



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THE PRIZE SUGGESTION. MONG the thousands of excellent suggestions received in reply to the Journal's offer of a prize for the best household hint for the care of the Kitchen and Laundry, MRS. W. E. WILMERDING, the distinguished American housekeeper, has awarded the prize dinner set to MRS. R. A. Y., No. 1304 Floyd avenue, Richmond, Virginia, for the following: HOW TO AVOID SHRINKING WOOLLENS. OOLLEN garments should be washed separately, and never put with linen or cotton goods. They should be put to soak in hot water (as hot as can be borne by the hand) in which soap has been boiled. To every six gallons of water add four tablespoonfuls of liquid ammonia, which removes grease deposited by perspiration. Cover the clothes, as the retained heat assists in removing the grease. After soak ing for an hour wash out by drawing through the hand. Do not rub or kneed the fabric. Very dirty spots should be brushed out with a soft brush. Rinse out twice in warm water. Use a wringer if possible, as it expels the water with the least friction Hang the clothes up lengthwise to dry. Iron while still damp, stretching the article to the necessary length and width. The iron should not be unnecessarily hot. Do not use lve washing soda or cheap washing powders, as they will certainly injure the fabric. MONG the "Cook Book" and "Ladye's Mirror" recipes from our readers in the past few weeks have come many letters incidentally inquiring about household affairs in general and enclosing suggestions of a much wider range than the limited field of cooking and the toilette. The Journal has, therefore, decided to publish a series of Household Guides, which will try to answer these laquirles about practical housekeeping, if the experienced housewives among our readers will assist. The second of this new series on the "Kitchen and Laundry." is published to-day. The Journal will print a series of four more special supplements, made up of the hints, suggestions and recipes on each one of these four topics: SWEEPING CLEANING AND DUSTING-The ventilation and care of bedrooms and living rooms making of beds and airing of bedclothes and pillows, dusting of books and bric-abrac cleaning and polishing furniture. "THE GIRL" - The whole broad question of household help-the cook, the housemaid, waitrese. chambermald-what are her rights and what are unreasonable demands, her hours, her days and evenlage out, her privileges and when and where shall she receive her company, and a special prize will be given to the domestic who sends the best letter on this subject from her point of view. MARKETING-What to buy, where to buy, how to buy and what to avoid in fish, flesh, fowl, truit. vegetables and graceries. CLOSING THE HOUSE IN SUMMER-How to protect pictures, picture frames and chandeuers from files, should books and chairs be covered? how to keep moths out of rugs, carpets, contains furs and woollen clothes. The Journal will give a fifty-dollar dinner set as a prize for the best hint or suggestion on each of the above four topics. The prize will be awarded each week by MRS. W. E. WILMERDING, who to perhaps the best known practical housewife in America, and who has had the car arrangements and bousehold responsibilities of many of the finest residences in New York, port and claewhere The prize set of dishes comes from Wanamaker's famous crockery department and co collars. It is a complete china closet outfit and consists of one hundred and seventeen pieces it is of the fashionable blue and white American porcelain, with gold ornamed delicate beautiful and artistic Make sous letters short, write on only one side of the sheet of paper, and account THE JOURNAL'S HOUSEHOLD GUIDE. YORK JOURNAL, NEW 1, Minsteh Stempton 1 10, Pely Allen Din /2 m 10 chails 6/ al Self Dan Gaber Din I From Square 2/8 , 2.8 " Merch etz D. To Roger Hashell - Je bash Da To Eine Cushman Rec Officionais. 6"

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DEASS LE PLTS

ORANGE BASKETS

To make orange baskets select oranges with an exceedingly tough skin. Scoop out the inside of each orange after cutting the skin low in basket shape, with a strip across the top for a hardle. Place their in a shallow pan, with enough cold water to cover. This will keep them from drying out until you want to use them.

Mix pulp of orange with candied cherries, bananas and powdered cocoanut. Fill baskets with mixture the ribbon on handle: serve on cake plate with small dolly underneath and/eat with ice cream forks. Just the thing for a child's party.—MISS FINA WEIF, No. 126 Prospect avenue, Middle town N.Y.

VIRGINIA TIPSY CAKE.

REFARE all the ingredients in time to build your tipsy cake several hours before using, and let stand in a very cold place. Make enough sponge cake batter to bake in two layers, each nearly an inch thick when done Make a rich custard of one pint milk and three eggs; sweeten to toste and flavor with vanilla. It should be very thick. One large glass of sweet wine one pint cream, one pound blanched almonds; sweeten cream slightly and flavor delicately with a little of the wine; then whip until stiff enough to stand alone. To build: Put a layer of cake in the bottom of a deep glass bowl; pour wine over slowly until the cake is about soaked through. Stick almonds (endwise) thickly in the cake; pour on a layer of custard; then whipped cream, and so on, until bowl is full Ornament cream on top with crystallized cherries or violets and serve.-MRS. A M. AIKEN. Danville, Va.

AMERICAN PUDDING.

ARGE tart. baking apples one dried fig to each apple. custard. a few candied or dried cherries. Carefully remove the cores from the apples peel them and remove all blemishes examine the figs, roll them as small as possible and stuff one in each apple. Bake the apples very slowly till soft, but not broken; place in a glass dish and pour over them a thick boiled custard On the top of each apple place a candied cherry Serve sweet wafers with this dessert.—MRS CALL. No. 1409 Lerox avenue. Tioga, Philadelphia, Pa.

GERMAN CHOCOLATE PUDDING.

THE yolks of six eggs beaten very light, one-quarter of a pound of ground almonds, one-quarter of a pound of powdered sugar, one-quarter of a pound of German sweet chocolate grated. Beat very stiff the whites of six eggs and add last. Steam for forty-five minutes in a buttered mold. To be served with whipped cream. This recipe was a favorite dish of a friend while in Germany and never has been published in this country. It is very nice.—KATE L. DAKIN, No. 15 Salem street. Springfield, Mass.

MOCK CHERRY PIE.

HOI fine one cup cranberries, one-half cup of seeded raisins, add three-fourths of a cup of sugar, one teaspoonful of vanilla. piece of butter size of walnut and one-half cup of hot water. Stir thoroughly together and fill pie plates, then sift two teaspoonfuls of flour over the top and cover with crust and bake. This will make over pies.—MRS D. A. P., Haverhill, Mass.

PRESIDENT'S PUDDING.

IE closely in a small piece of thin muslin a vanille bean cut up and a stick of broken cinnamon; boil the bag and its contents in a quart of rich cream until the cream is highly flavored: remove bag and pour the hot cream over halt a pound of sponge or almond cake sliced thin and laid in a deep dish; cover the dish and let the cake dissolve in the cream; have ready four ounces sweet almonds two ounces bitter almonds that have been blanched and pounded to a paste, with sufficient rose water to keep them from oiling in the mortar. Beat eight eggs very light; when the cream and cake are cold stir alternately with ther the eggs, the almonds and half a pound of powdered sugar, butter a deep dish and put in the mixture; have ready a star cut from citron and several smaller ones, with which garnish the pudding. Set in a quick oven and bake well; cover with paper if it becomes too brown. Serve cold with whipped cream flavored with a little sherry -M. C H

LEMON CUSTARD.

EVEN eggs, one pound white sugar, juice of three lemons lump of butter size of an egg Best yolks of eggs until light, then add the sugar, butter and juice from the three lemons Reat whites of eggs into stiff froth and mix one-half with the custard and bake in a rich pastry. For three tablespoonfuls sugar; put this on top of custard and set in oven to brown.—MRS. CLAUDE H. BRADY. Wytheville, Va.

TWO GOOD PIE RECIPES.

CARAMEL PIE

NE cup brown sugar one cup of butter one of peach marmaled to teaspoonful of vanishative eggs beaten separately; butter and sugar creamed together; add other ingredients. Beat well and bake in pastry.

The juice and grated rind of two lemons, six eggs four tablespoonfuls cream, three teacups of sugar; beat whites and yolks separately; when you beat yolks, lemon and tablespoon it of by together add sugar and half plat sweet and and white of eggs Bake in quick of MARY N. PAYNE, Manassas, Va

GRAHAT PUDD'NG

THREE cups flour, i ve cups aham flour, one cup cup chopped mea one cur is, one cup milk, one-half pound itron cu small pieces one pound raisins, one pound ints, one teaspoonful baking powder disolved in half cup boiling water, three teaspoonfuls mixed spices, one teaspoonful ground nutmeg, the tablespoonful salt. Rub suet through flour thoroughly, then mix all ingredients together. Put in bag and boil five hours. Serve with sauce. Sauce—Three eggs. one-half cup of butter, one pound powdered sugar, one teaspoonful vanilla, one wine glass whiskey.—MRS. H. W. HOLTZHAUSER, 181 West 102d st., N. Y.

PRUNE PUDDING.

NE pound of prunes; stew until soft, take the pits out and chop until fine; the whites of four eggs beaten well; add one cup of sugar and mix with prunes; bake twenty minutes in slow oven. Serve with whipped cream.—MRS. J. M. L., 124 Howard Street, Waverly, N. Y.



ANGEL CAKE.

BEAT to a stiff froth the whites of eleven eggs.

Add gradually one tumbler of granulated sugar sifted five times. Into one tumblerful of figur stir one scant teaspoonful cream tardr; sift five times, put in a little at a time, stirring constantly. Flavor with vanila and bake in slow oven one and one-balf hours.—MRS. M. D DEXTER, 92 East ave., Bridgeton, N. J.:

CORN PONE.

HREE cups flour. one and one-half cups corn meal, one pint sweet milk, four eggs, one cup sugar, one-half cup butter, three heaping teaspoonfuls baking powder, a pinch of salt. Bake from three-fourths to one hour in slow oven.—MRS. F. CLINTON BAIRD, 100 Madison ave., Allegheny, Pa.

VIENNA ROLLS.

SIFT two or three times one quart of flour, two teaspoonfuls of baking powder and half a teaspoonful of salt. Work in one tablespoonful of butter, add one pint of milk, stirring into a dough of the usual consistency Roll to the thickness of half an inch. Cut into circular forms and fold over once, moistening a little between the folds if necessary to make them stick Be ter the baking pans well, and do not let the retouch each other. When placed thereon, moisten the tops of the rolls with a little milk, or butter melted in milk, and bake in a hot oven.—SARAH A. HOMER, Garrison, N. Y.

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OUSEKEEPERS' DEPARTM

True and Tried Recipes Contributed by the Women of New England-Fancy Work, Crocheting, Knitting-General Correspondence on Home Topics.

Daily Hints to Housekeepers.

Monday, Feb 7.

O Duty, visitor divine!
Take all the wealth my house affords,
But make thy holy methods mine;
Speak to me thy surpassing words.
—(Julia Ward Howe.

BREAKFAST—Oranges. Rolled Oats and Cream. Boiled Salt Mackerel. Browned Potatoes. English Crumpets. Coffee.

DINNER—Shoulder of Veal with Onions. Potatoes. Chow-Chow. Celery Salad. Crab-Apple Jelly. Stewed Tomatoes. French Bread. Spanish Cream. Canned Raspberries. Coffee.

SUPPER — Sliced Meat. Celery Catsup. Browned White Wheat. Sirup. Prunelles.

ENGLISH CRUMPETS.

Mix at night, one quart of warm milk, half cup of yeast (or half cake of compressed yeast), one level teaspoon of salt, flour for stiff batter. In the morning add half cup of melted butter, a teaspoon of soda and flour as needed. Let stand half an hour; fill muffin rings on a hot griddle. When done on one side, bake the other. Send to table hot.

SHOULDER OF VEAL.

Have the bone taken out, leaving the meat whole as may be. Fill the space with quartered onions and chopped bread, seasoned, but not made into dressing. Sew up, shape, and tie. Put the bones under the meat in pan, brown quickly, then season, dredge, baste. An hour before it is done add peeled potatoes to the pan; turn and baste. Spread with melted butter now and then. Make a nice grayy.

(Copyright, 1897.)

Read Carefully.



HE contributors to the Housekeepers' column are requested to write on only one side of each sheet of paper. It is also suggested that directions for

that directions for mixing ingredients should be very explicit, and quantities should be definitely indicated. Only favorite, true and tried recipes should be sent in. Mere skeletonized recipes, such as some cook books give, are not desired.

Hints on the care of flowers, making of fancy work and general household information will be gladly received.

Chocolate Omelet.

For 4 eggs allow 1 tablet of chocolate, which should be pounded, and dissolved in as little cream as possible to accomplish the purpose. When the chocolate is cold, add the yolks of the 4 eggs, a tablespoon of cream, and the whites whipped to a snow. With this mixture proceed as for frying an ordinary omelet, working briskly over a good fire in well-heated fat; turn the omelet into a dish, glaze quickly with a little chocolate dissolved in water and a little gelatine, and serve promptly. Mrs English.

Chocolate Pudding.

Mix well together 4 ounces of flour and viousiy melted, and next 3 ounces or viously melted, and next 3 ounces or 4 ounces of sugar, 2 ounces grated chocolate, and a little essence of vanilla; as soon as the mixture has thoroughly cooled stir into it the volks of 4 eggs beaten till light, and at the very last mix into it the whites of the eggs beaten to a stiff froth, with tiny pinch of salt, pour the mixture at once into a well-buttered mold and bake or steam 34 of an hour; serve plain or with rich chocolate sauce; or, mix together very thoroughly 2 ounces grated vanilla chocolate, 4 ounces finely grated bread crumbs (or, better still, crumbled sponge cake). and 2 ounces sugar; when these are all amalgamated stir into it the yolk of one egg and 1 pint of new milk (which should be boiling), and lastly, the stiffly whipped white of the egg; pour into a buttered dish and bake or steam. For the savory macaroni have ready 2 ounces nicely boiled macaroni cut into inch lengths, and stir to it 1/2 pound grated parmesan cheese, 4 ounces of finely minced suet; with salt and pepper to taste; beat 2 eggs into this mixture and pour it all into a well, suttered basin or mold and steam it 1 hour and 4 ounces of sugar, 2 ounces grated choc-

frozen, bring it where it will soften, but not get warm, rub it into the flour with some salt, then add the water ice cold; handle as little as possible. Roll your under crust to the thickness of a common plate; the upper crust may be a little thinner; after laying your crust upon the plate, letting it come out well over the edge all around, then first dredge the crust lightly with flour, then lay in your apples, previously cut. Do not slice them too thin, and do not leave them in whole quarters. This must be governed somewhat by the quality of the apple. See to it that the pieces come nearly to the edge of the plate, say 1/4 inch, and that they lie evenly all over the blate, then, with your hand, sift on the sugar. Here again you must sweeten according to the apple. It is to be hoped your apples are sour enough to need nearly a cup of sugar. A tart apple with plenty of sugar makes the best pie. After the sugar distribute small bits of butter, or even better, if you have some sweet salt pork. Slice shavings thin as paper and lay over the sugar, another slight dredge of the flour and a light dash of cold water, just one fine sprinkle, then a quick shake of the salt shaker; the edge of the under crust thoroughly wet with cold water, every spot. Lay the upper crust over all, and with a wide fork press the two crusts firmly into each other, but not prick through, then, lifting the plate on the left hand, quickly trim both crusts away to the edge of the plate. Of course, if you wish it, you can flavor with cinnamon, lemon or nutmeg. I prefer the flavor of the apple and pork or butter. If you are a young housekeeper do not hurry over the making or baking. After a few times you will learn to do it quickly. First, learn to do well. An apple ple is worthy of thought and of an effort to have it well made. Bake in a moderate oven, not too fast. Don't burn over the top crust and remove from the oven before the lower crust has begun to bake; usually, when the ple turns easily on the plate, the lower crust is done. Bake this

Pudding.

Stew 18 apples and strain them. Add a quarter of a pound of melted butter, a little rosewater, eight eggs, the juice and rind of two lemons, sugar to taste, and bake in paste. New Yorker

Milk Gravy and Butter Gravy.

Wife: I will tell you how I make milk gravy for meats. After the meal is cooked and on a platter, I take 2 teacooked and on a platter, I take 2 teaspoons of flour (dry) and stir into the hot grease which the meat was cooked in. After all lumps are stirred out I put 1 cup of milk into the hot mixture and stir well. Pepper and salt it and pour over the meat. This I always use on fried ham, chicken, porksteak and as often on beefsteak as butter gravy. If your gravy lumps, just strain it.

Butter gravy is made by putting butter the size of an egg on the steak. Pepper and salt a little and set in oven until melted. Mutton chops, liver and breakfast bacon are also good with a milk gravy. Try it. I think you will always have better luck than when you wet the flour with water and stir in.

Autumn.

Amber Pudding.

Peel 6 large apples, cut out the core half pint of new milk till smooth, then stir into it 2 ounces of fresh butter preounces of butter, take a lemon, squeeze the juice through a strainer into the stewpan, add also the grated peel, let the apples stew until they are quite tender, then rub them through a save with a wooden spoon, then stir in the yolks of 3 eggs, line a pie dish with a puff paste, pour the mixture into the dish and put into the oven for 20 minutes, whip the whites of the eggs into a stiff froth; when the pudding is a light brown take it out and spread the whites of the eggs over the top and sift over a little powdered sugar, put the dish back into the oven until the icing is a light brown. It is then ready. ounces of butter, take a lemon, squeeze

Stuffed Cookies.

Wish the sisters would try these. They are fine: When making cookies, wet the edge of one, put a teaspoon of jelly or any kind of sauce. Put another cookie on and press the edges together, then bake. Another way is to cook them, or bake them I should say, and have frosting as for cake. Take two, put frosting on the under side of one, then

after 20 minutes.

Creamed Macaroni—Either with or without cheese. Allow three-quarters of an hour, but at the end of half an hour try, it may be very tender, but there is a chance not, so always try. Drop in finger length pieces into pienty of salted boiling water; when tender the macaroni is said to be blanched and is ready for cheese or cream, or both, after it is drained in the colander. Make the cream by meiting a tablespoon of butter in a bright tin saucepan, kept for this use, stir in a tablespoon of dry sifted flour when the butter is hot; it will not lump when a pint of boiling milk is stirred slowly in, but will be a smooth, rather thick cream. Put the macaroni in three thin layers in a hot dish, with the sauce between, either with or without a teacup of grated cheese divided between the layers.

Potatoes—These will not be hight and delicate if they are wet and soggy when ready to wash. Try at the end of 20 minuies; when soft, drain in the colander, put back in the saucepan, dry by tossing up and down when they get hot again. When they look floury, get hot again. When they look floury, beat with wire beater; don't pound. To a dozen middling sized potatoes allow half a cup of hot milk (cold will spoil them), and a small tablespoon of butter, beat until white and light in the hot saucepan, and empty into hot dish in a light pile. When tossing sprinkle in about half a teaspoon of salt.

Squash—Dry the squares of squash after they are tender, just like the potatoes; treat in the same way, but leave out milk. The squash will then be light instead of sloppy.

Fairy batter pudding—Six tablespoons of four, filled but not heaping, ¼ of a teaspoon of baking powder. ½ teaspoon of salt, two eggs, pint of milk, Put in a little milk at a time and mix to a smooth batter. This may be mixed and the yolks of the eggs added at any convenient time, and it will be all the better for standing. The baking powder dissolved in a teaspoon of milk, and the whites of the eggs beaten stiff should not be added until ready to put i

Friar's Omelet.

Boil a dozen apples as for sauce; stir Boil a dozen apples as for sauce, shi in a quarter of a pound of butter and the same of white sugar. When cold add four eggs well beaten; put it into a baking dish thickly strewn over with crumbs of bread. Then put in the apple mixture; strew crumbs of bread over the top. When baked, turn out, and grate loaf sugar over it.

Mrs H. D.

Salad.

A good salad may be prepared as follows: Cut up a pound of cold beef into thin slices, and put into a salad bowl, with about half a pound of white, fresh lettuce; cut into pieces similar to the beef. Season over with a good teaspoon of salt, half that quantity of pepper, 2 spoonfuls of vinegar and 5 of good salad oil. Stir all together lightly with a fork and spoon, and when well mixed it is ready to serve.

FANCY WORK.

Dog Tidy, Continued.

Twenty-fifth row-1 bl, 2 sp, 1 bl, 6 sp, 1

Twenty-fifth row—1 bl, 2 sp, 1 bl, 6 sp, 1 bl, 9 sp, 5 bl, 3 sp, 2 bl, 26 sp, 2 bl, 15 sp, 1 bl, 22 sp, 1 bl, 6 sp, 1 bl, 2 sp, 1 bl.

Twenty-sixth row—1 bl, 3 sp, 1 bl, 3 sp, 2 bl, 22 sp, 2 bl, 14 sp, 1 bl, 26 sp, 2 bl, 6 sp, 8 bl, 6 sp, 2 bl, 3 sp, 1 bl, 3 sp, 1 bl, 1 menty-seventh row—1 bl, 1 sp, 1 bl, 3 sp, 1 bl, 25 sp, 3 bl, 24 sp, 2 bl, 11 sp, 1 bl, 1 sp, 1 bl, 25 sp, 1 bl, 3 sp, 1 bl, 1 sp, 1 bl, 1 sp, 1 bl, 25 sp, 1 bl, 3 sp, 1 bl, 1 sp, 1 bl, 1 sp, 1 bl, 25 sp, 3 bl, 24 sp, 2 bl, 11 sp, 1 bl, 1 sp, 1 bl, 1 sp, 1 bl, 25 sp, 3 bl, 9 sp, 2 bl, 22 sp, 4 bl, 26 sp, 1 bl, 1 sp, 1 bl, 1 sp, 2 bl, 26 sp, 1 bl, 1 sp, 1 bl, 1 sp, 2 bl, 26 sp, 1 bl, 1 sp, 1 bl, 1 sp, 2 bl.

2 bl.

Twenty-ninth row—1 bl, 1 sp, 1 bl, 3 sp, 1 bl, 27 sp, 6 bl, 21 sp, 2 bl, 7 sp, 4 bl, 26 sp, 1 bl, 3 sp, 1 bl, 1 sp, 1 bl, 26 sp, 1 bl, 3 sp, 1 bl, 1 sp, 1 bl,

Thirtieth row—1 bl, 3 sp, 1 bl, 14 sp, 1 bl, 14 sp, 5 bl, 4 sp, 3 bl, 19 sp, 6 bl, 2 sp, 1 bl, 28 sp, 1 bl, 3 sp, 1 bl.

Thirty-first row—2 bl, 1 sp, 1 bl, 1 sp, 1 bl, 25 sp, 2 bl, 4 sp, 6 bl, 17 sp, 2 bl, 1 sp, 1 bl, 1 sp, 7 bl, 14 sp, 1 bl, 1 sp, 1 bl, 1 sp, 2 bl

Thirty-second row—2 bl, 2 sp, 1 bl, 14 sp, 1 bl, 1 sp, 1 bl, 1 sp, 2 bl

sp, 4 bl, 15 sp, 1 bl, 14 sp, 3 bl, 1 sp, 3 bl, 1 sp, 4 bl, 15 sp, 1 bl, 1 sp, 4 bl, 6 sp, 2 bl, 2 sp, 1 bl, 2 sp, 4 bl, 15 sp, 1 bl, 1 sp, 4 bl, 6 sp, 2 bl, 2 sp, 1 bl, 2 sp, 2 bl, 3 sp, 4 bl, 25 sp, 2 bl, 3 sp, 4 bl, 2 sp, 2 bl, 4 sp, 4 bl, 6 sp, 2 sp, 5 sp, 4 bl, 2 sp, 2 bl, 3 sp, 4 bl, 2 sp, 2 bl, 4 sp, 4 bl, 6 sp, 2 sp, 5 sp, 4 bl, 2 sp, 2 bl, 4 sp, 4 bl, 6 sp, 2 sp, 5 sp, 4 bl, 6 sp, 2 sp, 5 sp, 4 bl, 6 sp, 2 sp, 5 sp, 6 sp, 7 sp, 8 sp, 7 sp, 8 sp, 7 sp, 8 sp, 8 sp,

ol, 1 sp, 4 bl, 1 sp, 1 b,
ol, 2 sp, 1 bl.
Thirty fifth row—3 bl, 3 sp, 3 bl, 24 sp,
bl, 1 sp, 3 bl, 1 sp, 4 bl, 1 sp, 1 bl, 1 sp,
bl, 1 sp, 2 bl, 4 sp, 2 bl, 1 sp, 1 bl, 1 sp,
bl, 9 sp, 1 bl, 2 sp, 1 bl, 1 sp, 1 bl, 1 sp,
bl, 1 sp, 3 bl, 3 sp, 3 bl.
bl, 11 sp, 3 bl, 3 sp, 3 bl.

Thirty-sixtif for the property of the property

104 M FISH AND SEA FOOD. LOBSTERS TO POT AS AT WOOD'S HOTEL, LONDON, TWENTY BROILED SHAD. SCALLOPED CREAM OF SALMON.

YEARS AGO.

C. Winslow Hare Boston Highlands.

Boston Highlands.

Take out the meat as whole as you can; split the tail and remove the gut; if the inside be not watery, add that. Season with mace, nutmeg, white pepper, salt and a clove or two, in finest powder. Lay a little fine butter at the bottom of a pan and smooth the lobster over it with bay leaves between; cover with butter and bake it gently. When lone pour the whole on the bottom of a leve and with a fork lay the pieces into otting pots, some of each sort, with the easoning about it. When cold, pour clarified butter over it, but not hot. It will be good next day or, highly seasoned and hickly covered with butter, it will keep ome time.

LOBSTER STEWED. Margaret Loughman, 34 Whitney street, Lynn, Mass.

NE plnt milk, one large lobster, two tablespoonfuls 'butter, one-half teaspoonful salt, two tablespoonfuls flour, ne-half teaspoonful cayenne pepper, one-nilf lemon or two tablespoonfuls vinegar. Tut lobster meat in small pieces, boil the nilk in chafing dish, melt the butter, add the flour and when smooth add the boiling milk gradually; add lobster and seasoning; simmer ten minutes.

LOBSTER CHOWDER.

Meat one lobster, one quart milk, six Boston crackers, split and buttered, one teaspoonful salt, dash cayenne pepper, two tablespoonfuls butter rolled in one of flour. Scald milk, stir in seasoning, add butter and flour, also pinch soda; cook three minutes, add lobster; simmer five minutes. Line a tureen with crackers; serve with sliced lemon.

LOBSTER A LA CAPE ANN.

Mrs. W. B. Robinson, North Andover, Mass.

NE pint chopped lobster, one ounce butter, one tablespoonful thick cream, dash cayenne, little white pepper; put cream and butter in chaffing dish; when very hot add lobster and pepper; cook two minutes, stirring constantly; serve with the crisp buttered toast.

OYSTERS PIQUANTE.

Essie E. Myers, Alliance, Ohio.

six small cakes of ice about two me-half inches square, hollow out utre with small hot iron space hold eight small oysters. Fill h with eight small oysters and a the following sauce: Three teaspoonsuls of grated horseradish and like amount of catsup and vinegar, one teaspoonful of tabaseo sauce and juice of half a lemon. Serve in soup bowl, garnished with lettuce.

A FANCY OYSTER DISH. Miss Alma Chase, No. 37 Fairfield avenue, Holyokc, Mass.

THE fleshy part of two dozen oysters cut in small pieces, one cupful of chopped fresh celery, one cup of milk, two tablespoons butter, two tablespoons flour, one saltspoon (or more) of salt, a dash of Tabasco sauce. Make a white sauce of good consistency by cooking the flour and butter together and adding the milk gradually; then add the oysters, salt and Tabasco sauce; cook five minutes, and just before serving add the celery. Serve on thin slices of toasted bread.

CRABS A LA CREOLE. Mrs. W. Freeman 13 West Eighty-eighth st., New York City.

New York City.

AKE a half dozen hard shell crabs that have been boiled and cleaned. Pick all the meat from the claws and crack the body in quarters. Take half a can of tomatoes, put in chafing dish and allow to boil, thining the tomatoes as much as possible; take a piece of butter the size of a walnut and a tablespoonful of flour; mix butter and flour together, and add to the boiling tomatoes; a dash of red pepper and Balt to taste, and two dessertspoonfuls of Worcestershire sauce; add the crabs and the meat from the claws; cover the chafing dish and allow to cook briskly three for four people.

Miss M. Haverly, Troy, N. Y

AVE it split down the back and lay it on a large meat platter in a marinade composed of one tablespoonful of oil, one of vinegar and a little salt and pepper; leave it in this for an hour, turning occasionally. Rub the bars of a double gridiron with beef suet to prevent sticking, lay the fish on and broll slowly, doing the inside first. Turn frequently, and if you are a skilful cook you will send it to the table free from the slightest suspicion of scorch or burn. It will take from eight to fifteen minutes, according to size of fish. When the bone may be easily lifted from the flesh it is an infallible sign that the cooking is completed. Two or three minutes more and it will be dried too much. Remove at once to a hot dish, while you prepare some maitre d'hotel, that is, an ounce of butter rubbed with a teaspoonful of finely minced parsley, the juice of half a lemon, and salt and pepper. Lift the vertebrae, spread this over, and set in the oven for a minute, and you have the perfection of a broiled shad. If you surround this fish with the roes cut in pieces the size of a large oyster, dipped in egg and crumbs, and fried, and alternate these with oysters cooked in like manner, you have broiled shad a la Clermont.

FISH RECIPE.

Mrs. Bertha Freund. 213 East Seventh Street, Pueblo, Col.

TAKE yellow pike, clean, wash and cut into slices three inches square, sprinkle salt and press two hours before boiling. Boil two onions, salt, pepper, parsley, one carrot and celery root, cup of vinegar and two quarts of water while boiling; wrap fish in a cloth and drop in the above; when done remove from liquor and serve with the following sauce: following sauce:

Sauce Recipe—Take four hard-boiled eggs, four medium pickles, chop fine; half pint of best catsup and pint homemade salad dressing; add together and

FILLETS OF SOLE. Mrs. J. Carroll, 161 West 63d Street, New York City.

AKE four fillets of sole, fry in butter seasoned with pepper, salt and juice of lemon; when cold arrange on oval dish, pour about half a pint of mayonnaise dressing over them; then take some calvesfoot jelly that has been allowed to set in shallow cake-tins, cut into fanciful shapes and lay on each fillet; stick mushrooms all over; decorate with parsley and hardboiled eggs, cut in crescent shape and serve.

LOBSTER A LA NEWBURG.

Mrs. C. P. Long,
546 Macon Street,
Brooklyn, N. Y.

NE tablespoonful butter, one can lob-ster; let this cook with three table-spoonfuls of sherry; let cook about ten minutes, then add one gill cream, one beaten yolk, little salt. After all this is cooked add a little more sherry. This is very fine.

SCALLOPED SALMON. Mrs. A. M. Jepson. Gouverneur, N. Y.

BAKE one can of salmon after it has been shredded, place in a baking dish in layers; first a layer of rolled cracker crumbs, then one of salmon, butter, salt and pepper; repeat the process until the dish is nearly filled; moisten well with milk; then take a tablespoonful each of butter and flour beaten well together and stir into one cup of boiling milk; when cooked sufficiently stir in a well beaten egg; pour this over dish and bake half an hour or until nicely browned. Serve hot.

LOBSTER RELISH. Mrs. John Donovan, 43 Greenwich avenue, New York City.

THE meat of two small lobsters, yolks of two hard boiled eggs, creamed with half cup of sweet cream, one tablespoonful flour and one tablespoonful of butter, creamed together, half cup of Madiera wine, salt and pepper to taste; put the creamed eggs in the chaffing dish, next the creamed flour, lobsters, pepper, solf

Mrs. A. C. Honey, 32 Herkimer street, Brooklyn, N. Y.

Brooklyn, N. Y.

AKE one can of salmon, take out bones and skin, and with a fork pick meat into medium sized pieces. Make a cream gravy of a pint of milk, butter size of a walnut, salt and pepper to taste and thicken with a tablespoonful of flour mixed smooth in a little milk. Into this cream sauce or gravy put the salmon and mix together thoroughly. Into your baking dish put a layer of cracked crumbs, then a layer of creamed salmon and then a layer of thin slices of onjor, salt and pepper, then another layer of crumbs, salmon, onlons and lastly a very thin layer of crumbs and three or four pieces of butter in top. Bake until nice and brown. It is a dainty dish.

SHRIMPS. Mrs. Herbert C. Ellis, Fair Street, east of Crane, New Bedford, Mass.

UT into the chafing dish two tablespoonfuls of butter, half an onion, grated very fine. When hot stir in half a cup of cold rice, carefully boiled; add a gill of cream and half a pint of canned or fresh shrimps. Add a tablespoonful of femate sauce. Stir well until it comes to the boiling point, then let it simmer for about five minutes. It is very good.

CLAMS.

Have twenty-five clams chopped fine. Put in the chafing dish two tablespoonfuls of butter; when melted add two tablespoonfuls of flour. Add the clams, with half a pint of their juice; season well with pepper and salt and let them simmer from ten to fifteen minutes. Just before serving add a gill of cream and let it come to a boil. Serve hot.

CURRIED LOBSTER A LA THIBET.

Mrs. Anna & Janvett, 627 East 146th Street, New York City.

NGREDIENTS—One pound lobster, one up butter, one-half cup flour, one teaspoonful curry, cayenne pepper, one potato, two medium onions, two ounces rice, salt, Worcestershire sauce. Heat a frying pan or other shallow dish quite hot; pare potato and take half and rub round in pan until all is consumed; chop remainder with onions very fine; place in pan and allow them to brown. Mix butter, flour and curry with a little water, add pepper, salt and sauce to taste. Pour in pan, stirring briskly. When it comes to boiling point add lobster broken up fine and allow the whole to simmer for ten minutes. Boil rice so that each grain remains unbroken. Serve in dish with the rice for outside wall.

DEVILLED CRABS. Mrs. Robert Reid, 612 Main Street, Hartford, Conn.

of fine cracker crumbs, yolks of two hard-boiled eggs, chopped fine; juice of one lemon, one-half teaspoon mustard, one cup drawn butter, a little cayenne pepper and salt. Mix the lemon juice, yolks, seasoning, drawn butter and crabs with half of the bread crumbs; put in fish dishes and sprinkle the remainder of the crumbs over top. Bake in quick oven until light brown.

DEVILLED LOBSTER. Edna B. Hall, 93 East Bridge Street, Grand Rapids, Mich.

NE can nice shredded lobster, three tablespoonfuls wine vinegar, three tablespoonfuls mayonnaise dressing, one ripe tomato chopped fine, one small grated onion, salt and pepper, with a dash of red pepper, one-half wineglassful sherry wine; melt one-quarter cup of butter in chafing dish and put in the mixture and cook ten minutes.

CREAMED CRABS. Miss Annetta Smith, Lansdowne Delaware County, Pa.

SIX hard-shell crabs, one and a half pints of cream, salt, white pepper and faire, one Bermuda onion, two

ponies Madeira.

Directions—Scald cream in chafing dish, extract crab meat in large pieces and add to cream; use heart of onion, cut into small diee; let cook until crab is thoroughly heated; add condiments and wine and serve.

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n Few Bedford sta 4th 1881 Jan Bonny & 1 Gal Mola Why Joseph Reiferth Br I bottle Bitters 6/1. 136 Jest. Hope 9. 2 m 3 , bloth in 5/0 11/23 for Theof Humbra Jeth Rupell Hours De 2/m you blue botton 2/3
3/4 to rea wood of 1/11. BIR 1 Wife 572 Ligra Thomas Lon plo Aspice 4/2 / loginger 4/2 Seth Rufsell & Sons Fr. 2 or indigo 4/87. paid Job Allen Sin 91/4 the t 1/6 13/11/2 por Jahazel Jenne De 1/2 to 100 Sails 12/ 18%. Mint Gaskins Fin /2 Cut, betails fing for Seh. Hope Dor 4mb, hails 8/ 32/ det Deline! 12 And Su Swain Dr 88 park 1/2 Tracile Southy be 4 3/48/back a 1/h Aberton Delano For 1 hammer 4/910 lef Jahn beggeshall Dit fing Sars

Put I pound of flour into a basin, and make a hollow in the center with your knuckles, into this pour a tablespoon of knuckles, into this pour a tablespoon of yeast dissolved in a cup of lukewarm milk, mix a little of the flour from the sides of the pan into this, and then leave it by the fire to rise. Meanwhile dissolve 6 ounces of butter, and beat it up lightly with 4 whole eggs, and add this to the leaven when it has well risen, and then work the whole well together, again allow it to rise for an hour or so, and when it is well risen, place little balls of this mixture on to well buttered oven tins, alowing from 2 inches to 3 inches between each heap; being light, the paste will fall into the proper bun shape. Brush each over with yolk of egg beaten up with a little milk, dust with roughly crushed lump sugar, and bake in a moderate oven. and bake in a moderate oven.
Mrs H. P. O.

Hashed Goose.

Take the remains of a cold roast goose, 2 onions, 2 ounces of butter, a goose, 2 onions, 2 ounces of butter, a pint of boiling water, a dessertspoon of flour, pepper and salt to taste, a table-spoon of port wine or very old ale, 2 tablespoons of mushroom ketchup. Cut up the goose into pieces the size required, which should be fairly small; the inferior joints and trimmings and so forth must be put into the stewpan to make the gravy. Slice and fry the onions in the butter until of a very pale golden brown; add these to the trimmings, and pour over about a pint of boiling water; stew these gently for three-quarters of an hour, then skim and strain the liquor. Thicken it with flour, and flavor with port wine and ketchup in the above-mentioned proportions; add a seasoning of pepper and salt, and put in the pieces of goose; let these get thoroughly hot through, but do not allow them to boil, and serve with pieces of toasted bread.

Rubble and Squeek

Bubble and Squeak.

Take a few thin slices of cold boiled beef, a little butter, some cabbage, a sliced onion and pepper and salt to taste. Sliced onion and pepper and salt to taste. Fry the slices of beef gently in a little butter, taking care not to dry them up. Lay them on a flat dish and cover with fried greens, such as cabbage sprouts or green savoys. They should be boiled until quite tender, well drained, minced and placed till quite hot in a frying pan, with botter, a sliced onion and seasoning of pepper and salt. When the onion is done it is ready to serve.

Mrs W. H. P.

Almond Toast.

Make a smooth paste with 3 ounces to 4 ounces of blanched and pounded sweet almonds, two tablespoons of wheat almonds, two tablespoons of wheat meal, one of powdered sugar, and a little cinnamon to taste; moisten this with three or four tablespoons of cream, and stir in the whites of three or four eggs beaten to a froth. Spread this paste over slices of stale milk rolls cut moderately thick, then fry in boiling butter, holding them the while in a flat strainer; whilst still quite hot sprinkle with sugar and cinnamon, or hot, as desired, and serve at once.

Mrs F.

Kaiser Nudeln.

Mix together 1/2 pound of flour with about 3/4 of a pint, of milk, beat into this flour whole eggs and a little salt; this flour whole eggs and a little sait; roll out the paste rather flat, but not thin as is usual with pastry, bake it on a buttered tin; when it has risen cut it into strips to form the nudeln, bake the strips in hot butter, and serve with a sprinkling of sugar and cinnamon or other flavoring.

Mrs H. W. F.

Vermont Apple Pie.

First, have a good crust; the amount of lard required will vary in different kinds of flour. Have your lard cold. If Pudding.

A ne inexpensive pudding can be made ; follows: Grate the crumbs of half a af of bread. Butter a dish well and la in a thick layer of the crumbs. Pare) or 12 apples. Cut them into slices ind put a layer of them and sugar hen crumbs alternately until the dish isfull. Put a bit of butter on the top an bake in an oven.

New Yorker.

Ice Cream Cake.

1½ cps of sugar, ½ cup of butter, ¾ of a cup of milk, 2 cups of flour, 2 teaspoons of baking powder, whites of 4 eggs, 1 teaspoon of vanilla. This is very nice.

Orthodox Pudding.

Orthodox Pudding.

Wife—One cup of molasses, 1 cup of butter, 1 cup of milk, 1 cup of suet or butter, 4 cups of flour, 1 teaspoon of cream of tartar, 1 of soda, 1 pound of chopped and seeded raisins, a little clove (ground.) Steam three hours; be sure to keep water boiling. Sauce, 1 pint of water and molasses mixed, ½ cup sugar, 1 tablespoon of vinegar, 1 of butter, salt and nutmeg, 1 tablespoon of flour, wet with sold water and stirred into mixture, let hoil 5 minutes, strain and serve. P S—You may use molasses if you are fond of it.

Autumn.

For Late Winter Dinners.

Black bean soup-Wash 1/2 pint of black beans in warm water, then soak over night in 2 quarts of stock, simmer in the same stock until the beans are tender, then wash through soup sleve, salt to taste. If not dinner time, put one side and make very hot before putting in the hot tureen. Serve with slices of lemon floating on top and on hot soup

plates.
Small leg of mutton—Allow 1 hour to cook. Dinner is at 6.30. At 4.30 open dampers, rake down the fire until clear underneath, fill the grate just even, let the coals burn up red, close dampers. Turn heat all into one oven for 10 or 15 minutes before needed, the meat will then cook quickly at first and by getting a crisp outside keep in the juices. Always put a tablespoon each of water and dripping or bacon fat in the pan to baste with until the fat runs from the meat,

(Begun Feb 4.)

Fuchsia Vine and Passion Leaf Lace. Chain 144 st; 60 crochet cotton.

First row-Miss 6, 4 d c, 4 sp, 4 d c, 3 sp, 7 d c, 23 sp, 4 d c, 9 sp, 4 d c, 1 sp, ch 5. Second row—4 d c, 9 sp, 10 d c, 2 sp, 4 d c, 10 sp, 10 d c, 2 sp, 4 d c, 5 sp, 4 d c,

Third row—4 d c on ch 9, last double on 1 d c, 6 sp, 4 d c, 1 sp, 16 d c, 9 sp, 31 d c, 1 sp, 4 d c, 1 sp, 4 d c, 1 sp, ch 5.

1 d c, 6 sp, 4 d c, 1 sp, 16 d c, 9 sp, 31 d c,
1 sp, 4 d c, 1 sp, 4 d c, 9 sp, 4 d c, 1 sp,
Eourth row—4 d c, 8 sp, 4 d c, 1 sp, 4 d
c, 2 sp, 25 d c, 11 sp, 16 d c, 1 sp, 4 d
c, 2 sp, 25 d c, 11 sp, 16 d c, 1 sp, 4 d
c, 2 sp, 25 d c, 11 sp, 16 d c, 1 sp, 4 d
c, 13 sp, 13 d c, 3 sp, 4 d c, 2 sp, 4 d c, 8
sp, 4 d c, 1 sp, ch 5.
Sixth row—4 d c, 8 sp, 4 d c, 3 sp, 7 d
c, 21 sp, 16 d c, 8 sp, 4 d c, ch 9.
Seventh row—4 d c, 1 sp, 4 d c, 6 sp,
28 d c, 17 sp, 10 d c, 3 sp, 7 d c, 7 sp, 4
d c, 1 sp, ch 5.
Eighth row—5 sp, 10 d c, 4 sp, 16 d c,
14 sp, 16 d c, 1 sp, 13 d c, 5 sp, 4 d c, 3
sp, 4 d c, ch 9.
Ninth row—4 d c, 2 sp, 4 d c, 2 sp, 4
d c, 4 sp, 18 d c, 1 sp, 16 d c, 13 sp, 16
d c, 4 sp, 13 d c, 5 sp, 4 d c, 1 sp, ch 5.
Tenth row—4 d c, 3 sp, 10 d c, 1 sp, 7
d c, 4 sp, 19 d c, 2 sp 4 d c, 9 sp, 16 d c
1 sp, 10 d c, 6 sp, 4 d c, 3 sp, 4 d c, ch 5.
Eleventh row—Decrease, 4 d c, 1 sp, 16
d c, 8 sp, 7 d c, 2 sp, 13 d c, 10 sp, 19 d c,
5 sp, 4 d c, 1 sp, 4 d c, 1 sp, 10 d c, 3 sp,
4 d c, 2 sp, 16 d c, 1 sp, 10 d c, 3 sp,
4 d c, 2 sp, 16 d c, 1 sp, 10 d c, 3 sp,
4 d c, 2 sp, 16 d c, 1 sp, 10 d c, 3 sp,
4 d c, 2 sp, 4 d c, 1 sp, 10 d c, 3 sp,
4 d c, 2 sp, 4 d c, 1 sp, 10 d c, 3 sp,
5 sp, 4 d c, 1 sp, ch 5.
Twelfth row—4 d c, 2 sp, 10 d c, 2 sp,
4 d c, 2 sp, 16 d c, 16 sp, 7 d c, 4 sp, 4 d c,
10 sp, 4 d c, ch 5.
Thirteenth row—4 d c, 2 sp, 19 d c, 5 sp,
4 d c, 3 sp, 7 d c, 2 sp, 19 d c, 15 sp,
4 d c, 3 sp, 4 d c, 6 sp,
5 sp, 4 d c, 1 sp, ch 5.
Fourteenth row—4 d c, 7 sp, 4 d c, 1 sp,
10 d c, 2 sp, 4 d c, 6 sp,
10 d c, 2 sp, 4 d c, 1 sp,
10 d c, 2 sp, 4 d c, 1 sp,
10 d c, 3 sp, 4 d c, 1 sp,
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10 d c, 5 sp, 4 d c, 1 sp,
10 d c, 5 sp, 4 d c, 6 sp,
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10 d c,
10 sp,
10

(CONTINUED TOMORROW.)

De Joseph Barker " Famuel Bonney Di I bit 1/3 do Ley Jo Rupelle & 1/4 year Linea a 2/2 R

Nine Beaford 5 mt. 7. 1801 Gulbert Howland De He 3 you Letesting a 8/6. Ind Ribon 1/. 3 thm! Lelk you 1/2 y as Calico 3/4 5/ 1/8 y & Photo on 3/42 By as bend 9 60 Disha bennet Fr. 6/1 H Stell 1/6 9/92 10 9/8 5 h Stut a 1/6 su hubril do Hemself & Hohn Coggeshall Fin 1 pt. binding 1/10 de Historyinh Daw Anthony D'To back Of B Speaner for Wood of. to htto raisins 9 1/6 de His son Sch! Hope For 11th 6 Sails al 24. 112 Isaiah Hufsey 2: - 23/1, yos binding 5/2 de His Girl John Coggeshall I. I blanket 9%. har Joseph Howland Forthe 10 Sails 14, Welf -Haskins D. 18 Mid Kerneymen 1/6. de Self · Merch 3 De To Duried Fish for 1 Work 5/ Amos Casking Dr. 2/4 y than 3/4 /16; 1966 John leagues halle De Dyal molusses 8/2

ros New Bufford 5 h: 8th 1805 Mond Manafrah Rempton For to cashing Lent him Beriah Fitch For 3 escutchions 100 Haper Botaces & Left With Rufsell Jun! For posttripecotton. Thilip Herric Dig /4 books et 10 3 19 19as molary 44 achis Tripes 3 Sch! Hope Dr. 1th to Nails 8/6 ld.

Barnabas Faber Dr. 1/h the 6 Nails 8/6/1/3
My the wordies 12/, 3/, dohis printing. Asa Smith Dr. 4m 4 Cut Nails 2/6 Sen Packet Di 2th 10 Kalils 12/ 2/1 1 4-Word Joseph Taber Fairhavens St. bulune of Sheeblon bash St. To John b. Helme - 18.66 we for Stale for 14 Role Tolano 28.66 Lent him 20 met - 28.66 Mank se humand bohim 5 to-In b. Helme De To lotaire Many 19 2 Rigs Tolano 952 8 3 a 1644 14 Roles Ditto 10/4 12 12/4
12 9/4 11/2
10/4 9/4 11/4 55/4-531/4 ~46/~ 155% Sent him DA Rill

New Bedford 5 m = 8 , 1805 James Hatch Dir 1/2 Shockings 11/3 all 3 Mames Hateto Din 1 to Tea 3/ a. his Daughton 3 4 1 Berialo Fileto De 16 Nails 3/ a Selfo Sam, Borden D. & Shamped Papers a 1/62 .. 9 ~ Jon making 1/2. Thous for Rebeccas 3/9 . J. Tolano Manfactory De Jobach The fol Howland Storage Tolano I Aprepress of mics a 10/6. 12.25 6 San Glass broken go ys AB. Weare to pay him four Jollan frear for Storge the bolano prepris from this date 11 2 Slephens Taken Dr. 1/5 pantatoon patth 25/1 paid Siles boleman De 1/huthtaloon hatt 125/1 1 5 David Fish Dir 27/4 you Serge a 3/8 15 7 MmHaskins Dir s/2 y 200 Mans 3/4/82 , 22 binds 6, al de David Swight 5:3163 , 22 Beriaho Fileto De sign the blento Acide 2/6, 4. 3 9 Buy " Loincolne Lor I fimble to a Self School Holling of the Barpenter

110 Sew Bedfind 5 he 11th 1805. Daniel Anthony For I brown 1/6 de Lon Abraham Rufsell Fre sfile of. Benah Fitch F. 1/4 the 10 Sails 3/.
1 Out 6 brands 1/ D Self Markboffin De To leasth This broth in far fames Andrews to Manfelle Brygnel 3 71.98 Soleh Seekell Dr 5 mil 4 mails 2/6 1 th 10 dr. 12/1. - To least / Slephen Taken Dr To least / My Sol Marfelo Come on bothers -matter in utiliment - Hobeuts Buy Lindard If Compagnes 1/2 d'ulf Bana Taber De /4 mo 6 mails a pis New Sachet Fr 1 the 60 bounds 8/6 1/2 Am 26 mails Ship Thebe De 1 Shovely 16 de Stufry Much De To The Delano Fajishaven)

for 100 but bown a 6/6 \$108 33 Mbya Austin ab/. de A Denter 8 7/2 Ingos Liner alf, 8/ 102 Maria 118 2 3 don moles 3 gd de al post his own weed 811 Barnabas Faber S. 1/2 the 6 Nails 4/3do Rephen ned Rheuben Swift Fr. 2 pr. Fable hinges !! 12 das brufs pins 1/1 -

n New Keaford 5 molle 1801 Me Nye Perkham De 1/4 to Indigo 5%. poil All m Akin D' 1 Stamp 1/9

su pa 672 3 mass. W Hoffemathy below & I blieve back 1/8.
W I surper 1/2 Serews 4/9 1.62 3 22 For Jon Lock De 1600 Leve d'relf supa 683 46 paid Lambert & I lood line de self see pats 83 46 Jebolial bleavland be 2 lood lines 4/6 9 -Beriah Fish by In Me 10 mails.

1 1 14 the 4 mails see pa 685. To Humphry Faber & 44 & leaf Sobacco 6 haid Tobey 5 5 7/8 your bolk Refer 31. Selk 45 18 -Job Tripp Dr /n in 20 mails at left of from 15 15. 14. 12 m 20 d g/, /n m 10 at 6/. see party. 15. Cornielus Howland Fir 2 prhinges 11°/10 1 pt. de 80 3 pr de 4/2 1/1/2 - - 1.9/2 3/2 de y // 5 don ferens 4/2-1 ring Latch 8/1 Henself- 8. -Sainh Hufsey Fr. 6 hots third a V, al Girl

Sen Deaford 5 h: 12th 1865 Jeh! Hope For 1/2 the 60 Nails 8/6 1/3 Abial Halhaway Dr Byselfingham 4/. Stephen Faber Der 10 1 th Led 41/2 de Self - 4 3/2 Samuel Stall Di 1/4 m 10 Vails 3/, and his Breatice Tarid Fish Fr 1th Soup if a his doughter Seth Rufsell & sons Dr. 1/2 to 10 Rails of.

Bringh Hill br 50 - 20 nails d'uly

) 3 Asa Smith De I Gimblet 11 do self Gilbert Rufsell For 14 Thallown 3/46 I fames Allen Fin 2 Cont hay 2 dollars Jet hn Whippy D. Fo Sam ey 30 nany PL Shilip Herrill Di I bushl. Corn Cash 3/ de his wife Thomas Might For 1 paper Tobacco 6 of St. good dougter Daniel Anthony Dr postage Letter 10 cts Toshua Barker F. I Latch 1/10.1 for lungur Benowed Note \$250

V Now Bedford 5 m: 14 th 1871 John Anthony De 18/6

Josiah Wood De 3 files 3/6 De Lelf-/ Ship Hansver D2 buckets a 3/6. / -Abr. Mise De head Fobacco 4/2 de Self Asa Smith De 1th 4 Cut Nails 2/6 James & Jonathan Allen St. 13/4 John perkunge 17 1/2 Jamuel Moshur Ft. 1 th indigs // doughter Abor Muchetson De 1/4 m 102 Kails 3/ Joseph Rolch D. 1/2 403 Kerseymen 213/6 13 9 The ist & Still go Moles 5 do himself 2. 11 1 10 Caleb Schill For 5 th 11 d Anils 2/6 12/6 12 6 3 1/2 Stephen Faber D. 1/2 brown Holland 1/1/2 1 1/2 Twist 4 th doz (mettal de 30 Denne) -17 - 7 Seth Rufsell & Lons Dr. 1 pr. hingus of Senens & -13 Jamuel Bonney Do 1/2 mo 10 Rails 6/ de Self Asa Smith Fir 1 th h Nails 2/6 d. Self Charles Richetson Dr 1 Sive 2/3 de Self - Timothy Ingraham Dr. 14 Hears Abraham Rufsell St. 10/2 th Steel 1/6
New Packet Fir # 12 Colorets 4/6 \$16114 SenBedford 5 m: 15th 1805 Il Thomas Wright De 1 ps tape 100 do Athorem Swain Fr. i briesh 3/ Do black woman Corniclus Hawland For 1/4 to 6 hards 8/6 2/1/2 Isaiah Hufsey Di 1 Go ribbeon f. D wife Isaiah Hufsey De 1 Cont no Vails 2/6 de self James Burfer Din 3 files 6/11 de Self from Stamp hip - - a Seff 3 10 Isaiah Hufsey, De 6 m W But Sails 2/6 do felf 15. Me Hashins De 1/2 the Sugar 1/2 2/11 16 Coffee 2/ 4 11 11.3 Mornielus Howland Dr. 1th la Cut Kails 2/6 Amy Smith De 5/2 Gos Linnen 2/6 13/9/1 Self-Jonathan Can Die 240 Gallown go Lilk go bobbengo Abalis Hicks Dr. h & Lugar 1/2 Whid doughter John Eggeshall Dr. If Galices 4/6

+ Ont wetticks to for James vermiller Jamuel Binney Du 1/2 to 6 d brads 8/6 1/3 John Coggeshall Dr. 1 Gut 10 Fails 1/6 N Self-Stiphen Faber Di 2/4 Gds 4 Linnen 2/6 5/1/2 5 Shn? Thred 5 D & Hicketson Aborn Rucketson Dr. 14th 100 Mails 3/1 Souniel Anthony Dit 14 Gallons

I Sew Bedford Lifth Month 16 18705 Jubla Whippey Dr. To Eash paid Job Eddy proder y John Joby Fito Gash n/3 Heat himby & M. Damuel Moshow Dir 9 43 Muslin 1/4 12/ Abr m Ruchelson Dighth But Kails 1/3. Jonathan Good Ding handles 100 6/8 Sesentcheons 2 3/1 DSelfh Hest Die Hoffeest 4/1 paper pros/1/2. 5 1/2 Ymathan band Die por Mils 19/1 ribbeouf.

1/4 40 ribeon 100 1/4 /4 40 Galloon 16 1/6 -2 6/2 John Coggeshall De 1 Ent 10 Rails 1/6 d Lel John Coggeshall Dr. 1/2 Muflin 2/6 3/9 de Son Samuel Bonny Lot 1/2 m ho Vails g, do Self Den Tacket Fir 23/2 Gos Calico d 2/6 do Cap Baker Jonathan Taber De to 9 jer Calico o 3/4 1-10 o To get Catton o 2/2 near Mobbin 19 to the Maften e 18/one near Mobbin 19 Pr By 4 h Crowns - A 4-90 Cents Fin Bucket For 1m 10 Kails 12/ do boy Jonathan Faber Di Stotton to 9 jos Palico a 3/4 9 Potton

Ven Bufferal 5 mi 11 18005 Allen Shephers In Bo bash papastage Litters 63 yo Hom Hicks Fir h for Thocs y/6 15/1 de Self Normilus Howland De 1/4 the 3 derads 5/ 13 d bonny paids Stephen Wests WH, to Galies Why whis wife This Phile Do the Estails 8/6 4/3 do huspey the Butter of Butter of the State of the soctor "I fen Fachet De 3 pl, tapie 10 2/6 towood thredit 4 4 Williage Delight At 5 th 6 2 hails 8/6 at Bolinan 6 6 Thomas Kempton De pr. Shoes of 1/4 yaribeansoffy 7 2 1 pastboard 3 de His wife _____ 3 Abom Richedson De 1/2 the hi but Hails 1/3 Samuel Bonney 1, on 3 bradis 1/3 1/4 m 6 de 8/6 2/1/2

Samuel Moshur Fe 4/2 tids Calico 2/8/12/.

De Self 1/3 New Sacket Fr. 1. to brads 6/ 3/ 1/2 brads 5/ 2/6 2h Mon Rotch yun" Dr. 1ft, hinges so Serens 3? Samuel Bonney Dr. 3/4 to rod Sails of de Self Thomas Wight Do I handherchief 6/6 2 pocket de 2/6 3/1 45 persian 8/, 6/, Lilh 1/1/2 03/4 42 Muflin 2/8 2/1 D. his wife haid John Howland for To fundry, accompts 4/1/2 at de Hannak peter Cornicles Howland Du 1/4 the brads 8/6 alle Galet Schins Dr. 1 pr. hinges 1/2 2 Latches 10 1/8 Senns 60 - - - De Self-

Ven Bedfords h: hh is 1801 Im Rotch yunt D. 1/2 m 3 bonds 5/1/3 ad Howland Philip Kirrel 9. / Gallon Molafses 4/ 2/10 Corniclus Howland Dr. 1 ring Latcher 1/4 Levens 2/10/2 Latcher 100/2. 10 2/2 5 16 1 1/2 Julas Colman De 1/4 An 2 Clouts 4/6 1/1/2 de boys Alln Hicks Don At Sugar 1/2 2/h, de his Son Isaiah Hufsey Dr. h the for the doing mounts, will Willas Colman Di 1/2 m 62 Vails 8/6 4/3 de boys " New Tacket Di part, 25. Clouds -3 Abra Rufsill Fr. 1 m 2 Blouts 4/6 at K Swift Of Thomas Hight Die 1/2 to hison Fea 196 9/3 dolymits William Hafkins Dr. 1 gal Malafses & 4/ William West Mason De to 6 th Cotton 13/6 13 6 Samuel Bonney Soy In 200 Sails 18/ 9/1 dely Ship Mebe De 1 but fat blouts 60 de Chase Isaiah Hufsey, De 1 paper to bacco 6 at hisdough Janiel Laber Fr 1 mile 1/8 ad Self Samuel Mosher De 1 bag 1/6 de his doughter It John Inthony De 4 4 4 So Muslins 14 5 14 5 14 5 14 Will Beriah Setet De 14 the 6 Wails 8/6 2/1/h Sh John Anthony Dr. 1/2 bushels Carn y 10/6 de self.

Sarah Richetson Juto Singer White toe Clath of
home De Mohea Dea of 2 White Sugar off. 2

The page 110 petty, Ledger

Venr Dedford 5 his 15th 58705 721 Thomas Will Dr. 1 Gallon Molafses 4. Joseph Rufselle For pocket Hkf 2/4 1 muflind. 3/4. of Thomas strike De a papers Tobacco 62 1/ Dendo Ifm Rufsell Din , brush 1/6 de His apprentice The John Anthony Die & Gallon Molafores by a Self Andrew Swain Der h the Sepper 3/4 1/87 del Self baleb Sekins It 1/2 m 200 knils 18/1. 9/. Carniclus Howland Dir 3 prottinges \$ 1/3 -3 pt. de 40 1/9 6 de Levens 5 1/6 de 8 Bonny 43 Will Sorph Maxfield Dr 1/2 the 6 done of 8/6 4/3 at Self Corniclus Howland In 1 pr hinges yo Screws of Ven Sachet Dip hon calinas 8/6/1/3 George How band In 2/4 of a stankeen 1/6 18/9 -189 Idor pearl buttons 2/ y Mettle di 1/2 -32 5/80 Go Linnen 2/3 1/51/2 Sith yo de Jenne 2 /2 Naron Chiles De to one Buffel Corn 7/--クー John Tobey For to balance waistcoat pattern -11/4 Flinnin 3/1/1 de pearl buttons 2/1 de Seff-New Sachet Fr. 1 th 30 bras 5/ de. M Kempton ? sol Samuel Mather to 1/2 gal Molaper 4/is . o I geble Whippey Di 1/2 was brown Holland 2/3 If yohn Anthony Fin 2 Go Strip Stlon 18 2 you Calice 2/ M/l Delis wife 26/ Cornielus Howland. Dir 3/4 tri 200 Vails 18/1/6 Wil Beriah Fitch For atm Lath kails of 64.

ROLLED MACKEREL.

mackerel down the back, season with then place it on a gridinon over a moderate When brolled on one tide turn it over, and as put on a hot dish and put some pepper, rub it lightly with olive off, butter inside and serve. Homas Kimpion

MAITER D'HOTEL BUTTER,

a ounces of nice butter on a plate; mix well with a little chopped parsley, pepper and sait and juice of half a lemon,-MRS, C. I., 31 enue, Lynn, Mass. Put about s

BAKED SHAD

all mixed with the fasten a string around the pour over shad with bread crumbs, sait, pepit a little water and some butter and bake it as the of egg; fill the fish with it and fowl. A shad will require from one ur and a quarter to bake. er and parsley, you would a

Boil the gravy in which the shad was baked; put wn flour which has been wet with juice of a lemon and a glass of in a large tablespoonful of catsup and a tablere wine.-M. R. DOWD Norris-DRESSING FOR BAKED SHAD.

1/2 4d farsenet 3/1 1/6 dd his hrife

muslin Hhofy, 14 4 farsenet 4/

Rufsell Fin 2 Shovels + 5/6 dd Brown

BAKED FISH.

sew; cut gathes two inches apart skewer into the shape of letter fish sheet; rub all over with soft pepper; place narrow strips of fer hes; dredge well with flour. Put into hot oven without water; baste when flour is and dry the fish; rub with sait, afterward. Remove when done cewers or strings, wipe off all fat alse sauce around (not over) fish or serve drawn chips around the fich. Garrich or water, and place on hot platter, Four Holland. butter sauce flavored with lemon in a sauce boar ish with parsley or water cress. salt pork in gas brown and ofte

of pepper, one chopped onlon uarter cupful butter.-MRS. H. One cup cracker crumbs, one saltspoonful of salt, poonful each of parsley, art Park, Norwood, Ohio. FFING FOR FISH.

GRATIN OF FISH

NE-HALF cup of butter, one cup of flour, one and one-half pints of milk, six eggs, two tups of cold flaked fish. Melt the butter, ml; in flour, stirring continually, till quite smooth, taking care it does not brown; dlinte gradutlly with the hot milk; let it neither scorch nor lunp; then take of the fire. When cool add the yoks, one at a time, beating well. Season with said a saltspoonful of cayenne in a little water and a saltspoonful of powdered mace. Mix well win the fish, then add the whites beaten to a stiff froth; put in a buttered baking dish, cover vih ing sauce: Let a small cupful of vinegar come t a boll; take off the fire and stir into it a lump of crumbs and bake one hour. Serve with the follor. ately.-MRS. ELLEN ZELLER, 1532 Clarkio Serve immed butter the size of a large walnut. street, Baltimore, Md.

SPINACH SALAD

NGREDIENTS: One peck spinach, one head lettuce, two hard cooked eggs, French dressing, until free from grit; put to cook with one-half cup Wash and pick over the spinach water and cook until tenders drain and chop very fine; add the chopped white of one egg and the French dressing made as follows: Two tablespoonfuls offee off, four tablespoonfuls vinegar, gether; add the vinegar slowly; when blended mix with the chopped spinach; cut the other egg into get thoroughly cold. Wash and crisp the lettuce; arrange as garnish. Dress salad with mayonnaise one-half teaspoonful salt, one-quarter teaspoonful white pepper: mix the oil, salt and pepper tothin slices; mold in Individual molds with a slice of egg in the bottom of each; set in a cold place to and serve.-M. T. M., 151 Centre street, Meriden, mayonnaise



LOBSTER SALAD

VOLKS of three hard boiled eggs, yolk of one raw erg, two tablespoonfuls of vinegar, one

table-poonful of melted butter, one gill of

quarter teaspoonful of pepper. Mash the hard thick cream, one-half teaspoonful of sait, one-

bolled rolks until perfectly fine, and work in grad-

ually the raw yolks. This must be a perfectly

smooth paste; then add the salt, pepper and melt

When well blended add by degrees the

ed butter.

cream, working and stirring all the time. Then

Put in a cold place. This has the virtue of being add gradually the vinegar, and it is ready for use.

agreeable to people who cannot use salads containing the usual salad oils.-MES. B. C. LEES,

Utica, Venango County, Pa.

COLD TOMATO SAUCE.

TI up one good sized lobster in small pleces, using all the green and coral; place in an f vinegar, one of oil, one-half teaspoonful of salt, earthen dish: season with two tablespoonfuls nd pepper to taste; cover and set in the refrigator two or three hours. Just before serving ke a head of lettuce that has been on ice, break in pieces with a fork, and mix with the lobster, ang one-third lettuce to two-thirds lobster; add dssing, toss up lightly and serve. Garnish with sall lettuce leaves, olives and radishes Use the monnaise dressing.

MAYONNAISE DRESSING.

at with an egg beater the yolks of three eggs moughly, add one tablespoonful of mustard, one of igar, one teaspoonful of salt, a pinch of cayeng stir into the yolks; beat in very slowly a littl at a time three-quarters of a cup of oil. Whe the sauce begins to be stiff add a little vinegar, using in all four tablespoonfuls. When all the dl and vinegar have been added it should be quite thick and very light from beating. Add onewhites of two eggs beaten to a stiff froth; stir in not cork.-MRS. J. A. W., Owego, Tloga Conty, half a lemon, one cup of cold bolled mitk, WELVE large ripe tomatoes, chopped and strained through a colander; one large sweet pepper, chopped; three onions, chopped; one tablespoonful black pepper, one tablespoonful allful cloves, two cups whegar, sait to taste; stir all together and put in jars. Will keep a year. Do spice, one tablespoonful cinnamon, one tablespoon-

VEGETABLE SALAD

UT two potatoe a squares, one onion, one cuvery fine and placed in ice water for an hour to cumber and two ripe tomatoes, sliced very thin; a little celery and some cabbage, shaved on lettuce leaves, "When ready to serve mix with tard, sait, flour and sugar, one cup of cream, a become crisp. Arrange the vegetables alternately one-half cup of vinegar, one tablespoonful of musit thickens; when cool stir in the yolks of three the following dressing: One-half cup of water, Boil until eggs and cook one minute.-MISS ALICE RINGplece of butter the size of a walnut. ER, Watkins, N. Y.

SWEET PEACH PICKLE.

TO every one pound of fruit apply half a pound of sugar; place in a kettle, cover with vinegar; let it come to a boil, then take out the fruit and place in a jar. Put your spices as flavoring into the kettle with the vinegar and sugar, let it come to a good boil, then pour over the fruit in the jar. Let it remain in the jar two days, then extract the liquid and boil again and pour over the fruit and seal.-MRS. N. B. RHODES, 919 Grand Central avenue, Tampa, Fla.

OYSTER COCKTAIL.

half teaspoonful of horseradish, one-half tea-MIX together eight drops of tabasco sauce, onespoonful vinegar, one teaspoonful of lemon juice, one-half teaspoonful of tomato catsup; add eight oysters. Serve in cocktail glasses. HESTER HOPKINS, 1817 19th street, N. W., Washington,



MARSHMALLOW CAKE.

WO cupfuls sugar, three-quarters of a cup butter, one cup sweet milk, three cups flour, three eggs added last; pinch of salt and flavoring; bake teaspoonfuls baking powder; whites of MARSHMALLOW FILLING. in two layers,

One heaping tablespoonful gelatine, sixteen teawith the water on back spoonfuls cold water, one pound confectioner of stove; when dissolved stir in sugar and until Hght and firm; flavor sugar; dissorve gelatine

Venr Dedford 5 his 15th 58705 721 Thomas Will Dr. 1 Gallon Molafses 4. Joseph Rufselle For pocket Hkf 2/4 1 muflind. 3/4. of Thomas strike De a papers Tobacco 62 1/ Dendo Ifm Rufsell Din , brush 1/6 de His apprentice The John Anthony Die & Gallon Molafores by a Self Andrew Swain Der h the Sepper 3/4 1/87 del Self baleb Sekins It 1/2 m 200 knils 18/1. 9/. Carniclus Howland Dir 3 prottinges \$ 1/3 -3 pt. de 40 1/9 6 de Levens 5 1/6 de 8 Bonny 43 Will Sorph Maxfield Dr 1/2 the 6 done of 8/6 4/3 at Self Corniclus Howland In 1 pr hinges yo Screws of Ven Sachet Dip hon calinas 8/6/1/3 George How band In 2/4 of a stankeen 1/6 18/9 -189 Idor pearl buttons 2/ y Mettle di 1/2 -32 5/80 Go Linnen 2/3 1/51/2 Sith yo de Jenne 2 /2 Naron Chiles De to one Buffel Corn 7/--クー John Tobey For to balance waistcoat pattern -11/4 Flinnin 3/1/1 de pearl buttons 2/1 de Seff-New Sachet Fr. 1 th 30 bras 5/ de. M Kempton ? sol Samuel Mather to 1/2 gal Molaper 4/is . . . I geble Whippey Di 1/2 was brown Holland 2/3 If yohn Anthony Fin 2 Go Strip Stlon 18 2 you Calice 2/ M/l Delis wife 26/ Cornielus Howland. Dir 3/4 tri 200 Vails 18/1/6 Wil Beriah Fitch For atm Lath kails of 64.

Venu Bedford 5 m: 26th 1801 Ship Shebe For 1/2 to 1000 hails 14/ 6/ d'Carpenter. 6 Asaich Hufsey Fin Gos Fabracco de de Self Ship phebe Dn 1 m 3ª Nails 2/3 de Carpenter Jonathan Card For To Cash poper for Checks -Stephen Taben For , rule 1/5? d' Self Thomas Write In 1 H Sea 3/ 20 Grad. Doughter Coint Howland Da f pr Hinger 8 2/80 3 pm de 50 1/3 tenns 3/10 / 20 S Bonney 28 Jonathan Card An Himself Rhuben Swift Di i ring Senew 5 do gman Corniclus Howland I'm 1 Lock 8%.
1/1 Hunges 110 Sevens 50 at 4. Bonney 87, ym Rotch June Di the Lather Vails of Wir West Moson & to hire of lantery , Samuel Bonney Fin form 8 86 0/1/2 Cornielus Howland Di phinges; Serens? -, Allin Shipherd Ar To poastage Letter 8, 41 John Coggeshall Ar 1/1 Shoes 1/6 1/h 4 os Muslin 9/8 6/8 Ide his wife Sh Thomas Write For, Knife 2/6 do Grad. Son Abram Hicks Fin 278 Lugar 1/2 2/4 Il Self Daniel Anthoney Fry Wilovel Beriah Fitch Fix 1 Ent 200 Vails 2/6

Ven Bedford 5 his 28 1808 Jamabas Taber It ha mi Tak kalls of de log New Backet De 15 to 2 Courts 2/9/2 de Capt of Corniclus Howland Di sprhinges y Serons 6 1 Tatch 1/2 and f Bonnies Mufsell Fin 1/4, you talicoly of Amy Smith Din y Gos Muslin 3/21/ h/2 Gos Dinity 4/. 18/ 18 Linnen 2/6 Jamuel Moshin Fith 8 4 Food bloth 21. 16/ If m West mason De y gas rusha Sheeting 3/9. 1 Cash Dir To Daniel Anthony 20 Dollars Isaiah Hufsey An h mil but Vails 1/6 5/ Daniel Anthony Fr 78 you lovery. 14/11/2 1 for it board 3 ad Mary B moles ! Ph Milip Gurrel Detoone Bufhel Corn 7/6 5 Barnabas Jaber D. 1 Gnet 6 Kails 1/ and Self Benjamin Dilingham Dr. I Sets Clock bases A Capitals of 10/ Jeorge Dudley Hom Haskins Dr. 12 Gos Checks 3/3 39/. Win Rotch June Dr. 11.1h Lauf Rugar 1/10 pl Molbery Hood De 6/2 43 Linnin 3/ 19/6 all Self Timothy Ingraham Dithy you rusia Sheeting 3/9

Charles Richetson 1th Collon 1/8 do Self

Year Bedfind 6 hr. 1. 1809 Asal Smith Der 1/4 m. 6 brads 8/6 2/1/2. Though theat Adams It 31, Gods rushal Sheeting 3/5 12 22 Josiah Hood Die a files 3/ ad Leff Jonathan Card Dr. 3 4 st Holland 4/. 12/ Hem Haskins Der 1 you Calicos, 6/1 Third god Nedles 4) 1/ De Caleb Cannons Grain Hufsey And 16net 20 Vails 26 The Allenton Deleno Det 4 the Veal of 4/2 To 1 gal Malofics 4) de Himself Men parket 2 nater Jofk a 10/6 fish 2 gol John Anthony 1 Buffel gotators 2/6 New Facket Fin 3 pr. henges 11 2/9 Serewish + Let the whinger a go 4/6 do Al Kempton + "Afm Richelson Dr. 1/2 m 10 Vails 6/ ad Barp Esna Smith Dr. 16 Hbs Stull 1/6 24/ de Seff Alaton Delano Dr. 1/2 H Few 196 5/3 2 Hb raisins 9 1/6 ad Him self 3 Ship Phebe Dr. 1/4 to 20 Nails 18/ 4/6 De Carpenter Ken Backet De 1/4 m. 6 fails 8/6 1/4/2.

ad M Kempton 5 Mm Handy Dr 5 m 62 fails 8/6 MA/6 Thomas Wright for 19 Brown Linner de Grand Doughter

Vew-Bedford 6 mi 2nd Mendy Din 1 m 2 Cloute 1/6 do boy -Jabes Hammond Fin 1/2 Healf 4th Sugarships Isaiah Hufsey De 1/4 m 5 bras 1/9 4/. 1/9 Win Harry Fr. 1 Gimbolet de Carpenter. Sam! Bourden Dr. 14 pr. Hinges 1/2 5/3 9/2 don ferens 4 3/2 de Himself_ Allen base Di /4 m 6 brads 8/6 2/14 de felf Thomas Wright For 4 408 Calico 3/4 13/4
4 408 Calico 3/4 13/4
4 408 Coppy State 2/6 1/3 and Her Rely Ship & Thebe Dr. 1/2 mid hails 6/1 1/2 mad di life Il Jerry Chareler De Out Hay 3/ do lelf. ph John Tobey Di. 14 Fobacco 2 and felf John Handy Br. 6th 6 kails 8/6 52/1 - 2 Monielus Howland Dr. 4 m 6 brads 8/6 2/1/2 De Bonney / James Burfey Den /file 2/8 ad prentice James Hymathan Allen Har To Ballance of Bonnet & triming 5/4 de James's wife John Cogeshall Fit 1 pr. Galloon 6/ WHimself ph Thomas Wright Di 5 th Lugar 6/1 de Hes wife Baniel Faber Dr. 1/4 no 6 Nails 876 2/1/2 Whoy New Packet De 4 Seven rings a) 50 1/8 dos Kempton Seth Rufselle & Fons For I boush of I wife New Packet Dr 4/rhunges on 1/4

Sen Bedford 6 m. 6th 1801 Merchendize F. Rufsell Davis for 8 Hushels hair 1/1/ -New Packet F. 6 don ferens a 4 2 2/3 de M. Kem Robert Faber Dr. 2/2 yes Sankeen 2/3 5772 If John Anthony Du 1/1 Thoes y/6 1/th Souped 8, d'His wife back & To Dant Anthony for bring many for Hour Trips New Packet For 4 der la Jenus 1/20 90 26 Daniel Anthony De 1/2 galloon 13,60 1 7/2 John & Helm Dr To Taliano Many 9

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3/4 40 Gingham 4/. 13/. D'His wife Chereben Howland Di 28 3/4 Stull 16 2 Haskins Dr. To Rundvies

Take seven pounds of thin flank, salt pick out all pieces of bone; match the butter ten; shed and crumbs, two eggs, wash the buties there at, remove the inside skin and powder the in a skillet, sir into this the butter beef well with a mixture of pounded nut, in a skillet, sir into this the butter in a skillet, sir into this the butter here, gar, mace and cloves, also black stir till the mixture is well cooked and pepper and cayenne, roll it in thin muslin to keep it and or roll it in thin muslin to keep it in the seasoning, cover it up close in a pan big spoonth of the scrambled brains and of cold water and simmer for four hours, when you remove it from the fire, place top put a big piece of butter; bake in the the top, or in a meat presser; remove the served with mayonnaise. Two yolks (raw), the top, or in a meat presser; remove the served with mayonnaise. Two yolks (raw), table; to be eaten cold.

MEAT BALLS.

One pound of chopped beafsteak (raw), there slices of bread dipped in water, inger cayene pepper, one teaspoont and crumbed in with meat, two eggs beaten well, a little onion and of the proper and crumbed in with meat, then the oil very slowity; beat, went meat, the orion drop by drop. tablespoonfuls sugar, one tenspoonful sait, enough boiling water to make a it, thick paste (don't put in too much water); be pour into this one-third cupful melted in butter, three eggs beaten thoroughly, one per trong all together add one cupful vinegar; each boil in double boiler until thick, like of cream; do not boil in tin. When live shrimps are to be purchased, it wash one quart of them well in several of an onion; put this together one carret and an in onion; put this together, ith two ounces die of butter, a pinch of thyme, one bay leaf, it as few sprigs of pars or, two whole peppers it of the minutes. Add one teaspoonfol of evinegar, a cup of water, a pinch of salt; of the minutes. Add one teaspoonfol of evinegar, a cup of water, a pinch of salt; on boil up, throw in the shrimps, cover and e, leave to cook briskly for six minutes. Reference and pour the shrimps, with their stock, into a vessel. Leave until cool, and serve drain, then off when needed, and serve NE quart flour. three teaspoonfuls bak-ing powder, three tablespoonfuls short-ening (butter and lard); mix to stiff SALAD OR COLD MEAT DRESSING. HICKORY NUT KISSES. LACE one pint of oysters over the fire, add one teaspoonful of butter, the juice of one lemon, one and one-half teaspoonfuls: of salt. Let them simmer the one ounce of butter in saucepan, add one was tablespoonful flour, stir two minutes, add on one cupful chicken broth, one cup of oyster of liquor and three tablespoonfuls sliced mush a rooms with liquor, a small bouquet parsley, an cook five minutes, then remove bouquet; for half teaspoonful salt, mix the yolks of two bot eggs with one tablespoonful of lemon fuice, lead and it slowly to the sance, add last two mo tablespoonfuls of ream and the oysters stellief them get hot and pour over six slices driven. from the shell and cut into dice. Melt in chafing dish a piece of butter the size of an erg, add lobster to it and stir well. Beat the yolks of three ergs and a pint of milk, making a custard. Add sait and pepper and the juice of a lemon and the following services of the custard. and three wide; put a piece of salt pork one inch wide in the centre of it; salt and pepper it all over, and then roll it up, and then tie it; put some salt pork in your pot, and put the meat in it, and brown it all over; then cover with water until done over nice. OYSTERS A LA NORMANDIE. TO COOK ROUND STEAK In Montand & Lipyos tedton 2/. floop Fame For to the manafactory I Stoop Frame Do 8 knob 1/4 5 hooks 10 374 Ha Smith Dr 4/ hinges g 3/. Af d'y

DOIL together for one moment one cup of water, one half cup of butter and one cup of flour, set away to cool, and then stir in, one at a time, three eggs, not beaten, drop into creased pans and bake; after baking, which must be done in a steady oven, let them cool, cut a slit in the side and insert the filling as fancted. Filling—One plan milk, two tablespoonfuls as salt; let milk and sugar boil, stir eggs and enour till well mixed.

One pound of chopped beafsteak (raw), three slices of bread dipped in water, squeezed out and crumbed in with meat, two eggs beaten well, a little onion chopped fine; mix all together well; make linto balls with a little flour or cracker dust; fry in butter and lard.

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SOUTHERN GINGER CAKES.

ONE pint of molasses, one baif pint buttermilk, one heaping teacupful of brown sugar, one heaping cupful butter and lard, mixed one egg well beaten, one heaping tablespoonful of ginger, one heaping teastoonful of cloves and cinnamon each, one tablespoonful of sods dissolved in hot water, one teaspoonful of salt; flour sufficient to make a soft dough. Mix some flour find sugar together, adding lard and butter: then add other ingredients alternately, putting in soda last. Bake in cakes six inches long and three wide, marking tops with knife. They will keep months.—MRS C. M SNAPP, Greenville, East Tennessee

DELICIOUS APPLE CAKES.

Two eggs, whites and yolks beaten separately; add to the beaten volks two-thirds of a pint of sour milk and one-third of a pint of sweet milk and a pinch of salt; stir in flour enough so that when put on griddle the batter will spread without assistance from spoon: sift the flour and sift with it one level teaspoonful of dry soda: after flou stir in beaten whites of the eggs, and, lastly stir in one pint of good cooking apples chopped fine. Bake on soapstone griddle, baking a little longer than ordinary cakes. When done butter each one and cover thickly with yellow sugar.—MRS. JAMES H. WINDSOR, Thirty-first street and Grand aye., Des Moines, Iowa.

OF STATE

BROILED SPANISH MACKEREL.

ELECT a large fresh spanish mackerel, draw by the gills, trim off the head and fins, glit open down the back and remove the spine; season with sait and pepper, baste with oil, put in a double heated gridiron and brown slowly until a nice color. Slide on a dish, the inside uppermost; spread a little melted butter over, surround with quartered lemons and serve with the following sauce: Steep in cold water, slit open, pare and remove the bones of eight anchovies, wipe dry and pound to a pulp in a small mortar; add two egg yolks, dilute slowly and carefully with two gills of sweet oil and two tablespoonfuls of vinegar; add white pepper, nutmeg and chopped parsity; mix well and serve cold.-MRS. C. B. NICO SON, 131 Edgecomb avenue, New York City.

POTTED SALMON.

NGREDIENTS: Salmon, pounded mace, cloves and pepper to taste, three bay leaves, one-quarter pound butter. Mode: Skin the salmon and clean it thoroughly by wiping with a cloth (water would spoil it); cut it into square pieces, which rub with sait; let them remain till thoroughly drained, then lay them is a dish with the other ingredients and bake. When quite done drain them from the gravy, press into pots for use, and when cold pour over it clarified butter. Time, one-half hour.—MRS. J. J. FLYNN, 560 Hick street, Brooklyn, N. Y.

BAKED SALMON.

LEAN the fish, rinse it, and wipe it dry; rub it well outside and in with a mixture of pepper and salt and fill it with a stuffing made with slices of bread buttered freely and moistened with hot milk or water; add sage or thyme to the seasoning if liked. The a thread around the fish so as to keep the stuffing in (take off the thread before serving). Lay muffin rings in a dripping pan; lay bits of butter over the fish, dredge flour over and put it on the rings; put a pint of hot water in the pan to baste with; bake one hour, if a large fish in a quick oven; baste frequently. When the fish is taken up, having cut a lemon in very thin slices, put them in a pan and let them fry a little, then dredge in a teaspoonful of wheat flour; add a small bit of butter, stir it about and let it brown_without burning for a little while, then add half a teacupful more of bolling water; stir it smooth, take the slices of lemon into the gravy boat, and strain the gravy over. Serve with boiled potatoes. The lemon may be omitted if preferred, although generally it will be liked .- B. W., Cumberland, Md.

FRICASSEED OYSTERS.

DRAIN one-half pint of oysters as dry as possible, put a small piece of butter in spider (steel), let it get brown, then put in your oysters. As soon as they begin to cook add as much more butter which has been mixed with a teaspoonful of flour; let cook one minute; add one egg beaten, one teaspoonful milk; let cook one minute. Pour on toasted bread.—G. D., Beverly.

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NEVER FAILING SPONGE CAKE.

Beat together one cupful of granulated sugar and three eggs (not necessary to separate whites from yolks; then add one cupful of pastry flour, in which is put one-half teaspoonful of soda and one teaspoonful of cream tartar, both scant; a pinch of salt and vanilla extract; stir lightly; just before you turn it into pan to bake add three tablespoonfuls of boiling hot water.—M. P., No. 158 Auburn Avenne, Buffalo, N. Y.

BROILED POTATOES.

UT cold boiled potatoes into lengthwise slices about quarter of an inch thick; dip each in flour and lay them between an oyster broiler. Have the fire clear, and when both sides are nicely browned lay the slices on a hot dish, put a plece of butter on each and season with salt and pepper.—MRS, G. R. T., Worcester, Mc.

POTATO PIE.

INE ple plates with pastry; take potatoes, pare and slice them into shape like small dice; use also plenty of onlons, sliced; mix altogether; put layer of the mixture, salt, pepper, butter; then another layer of the mixture; sait, pepper and butter; fill with water to be almost even with pie plate; cover with the pie pastry; cut an opening on top to allow steam to escape, and bake slowly until potatoes are done. If dough becomes teo brown cover with paper.—MRS, J. P. FERGUSON, No. 8 North Market Square, Harrisburg, Dauphid County, Pa.

FISH SMOTHER.

ELECT a plump, good sized fish, cod or haddock preferred; cut into pieces one-half the size of an ordinary cutlet; let fish stand in cold salted water while other ingredients are being prepared. Take one cupful of medium sized pieces bacon and fry out to a crisp brown in the kettle in which the smother is to be cooked; partially fry finely cut onion in the fat, then add the fish, and pour over all enough cold water to cover; add one very small pepper, a small handful shredded parsley, salt to taste. Be very careful not to boil the fish so long that it will fall apart; each piece should remain intact upon serving. Just before removing from the fire sprinkle of thalf cupful cornmeal over the smother and and one cupful milk or cream; boil five minutes or a longer. It is then reacy to serve.—BERTIE E TARVER, Lake View, Augusta, Ga.

GRAPE CATSUP.

TAKE five pounds of grapes; boil, then through a colander first and sleve after; at two and one-half pounds of sugar, one pint of vinegar, one tablespoonful each of ground cloves, cinnamon, allspice and pepper, one-half teaspoonful of salt. Boil twenty minutes. Bottle.—E. H., bollins avenue, Troy, N. Y.

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1/2 to Lusong 6/8 3/4 al Self 8m: in frich Millis De 18 Than De his dang My Charles Richetson De spail 2/4 Tow Cash Bit to Philip Hatset 9%.

TO SOAK-THE FAMILY WASH-Not to Soak BEB is a recipe for a washing figit which has 18 it best to soak clothes over night or not? In the gallen of water four pounds of washing answer to this question I will give my recipe, which I have used with the best rights for twenty ave years. One pound concentrated potash, sona; boas the water bolling hot; pur in the soda well assemble minutes, then pour it offer two pourles of analysed line let it bubble and form make it section turn it off and bottle it for use. A practice of a cupie in the bottler when bolling one-half ounce of saits of tartar, one-half ounce of ammonta (dry). Dissolve potash in six quarts of warm soft water; when cool add the other ingredients. But it in a jug or large bottles and cork tight It will keep any length of time. Soak the statues makes them white and clear. archaration will remove ten stains and fruit and more stains. This duid originess the color of market alculacy, and does not for them, but colored market alculacy, and does not for them, but colored market alculacy, and does not for them, but colored market alculacy and does not for them, but colored market alculacy and does not for them but colored them on the first to bleach Bring in the large tenth of the large to be are the large to be actionally and the large to be action. Surface N. West clothes over night Prepare a warm suds, add one-quarter of a teacupful of the above preparation to each tub, placing the clothes in after sorting cleaner ones and table linens, etc., in the usual In the morning put the clothes wringer on the tub, and put the clothes through it. Soap solled places. Have boiler ready on the stove with Circulas served Garatoga Springs. N. Y a suds made with any good laundry soap. To NEVER coak clothes over night, as the water every three palls of water add half a teacupful of gets cold and sets the ctains.-MRS T. R. the above preparation. Boil the clothes fifteen minutes, take out and wash through first water WINDSOR, 1252 East 35th street, Chicago, Ill. in the usual way, rubbing any solled apots that may remain. Rinse in clear water, then in blue LOTHES took whiter when not coaked over aight. Kerosene oil is a great time and labor water. When dry you will find them snowy white. saver, and the clathes are made white by its This preparation will not injure the most delicate Ammonia if pure (costs 20 cents a quart), is fabric .- S. A. WELLS, Herndon, Fairfax County splended agent for laundry purposes. Javille water is an aid is used with great caution Indigo enclosed in a bag to the best kind of bining in solution. The clothes should be rinsed free from soans before they are put in boiling water. To TO KEEP THE REFI net the cities to an article make a brine of cold wester ead pate and soak the garment in it for a four hours perote going to the laundry.-MRS. R. "HE ice box should not be entrusted to the care MALIJAMS, 8319 Spring Garden street. Philaof the cook, but should be looked after by the housewife herself. Cooks are not supposed to TENAR soak clother over night I maintain the be sufficiently well informed to know, for instance, idea that clothes that are soaked in water that a deadly poison is engendered by putrefied buer aight soon become yellow, by being in milk, and that a small quantity spilled in the ice the dirty water so long, and soon lose their texbox and merely wiped up may mean cholera mortuce-ERANCES E. PODGE 25 Forest street. bus and perhaps death to some member of the family. Spoiled meats and vegetables breed the Fortington, Conn germs of typhoid and many other deadly diseases. Q not soul clothes over night. It sets the dire and a careless or hurried servant is liable to everwhen the water gets cold. Look over the look the timely removal of such offensive and solled pieces and rub soap on the worst spots dangerous agents. The flavor and healthfulness of and out them in the tub with hot water to cover. milk and butter are destroyed by any bad odor of Let them soak until the black stockings and the ice box, and become utterly unfit for use. woollens are washed and out of the way. Then keep the ice box in a sanitary condition it should wash the white clothes next and then the colored ones. -MRS. G. O. N., No. 33 Linden avenue, Midbe entirely emptied of its contents every day in warm weather and thoroughly cleansed. To cleanse wash every portion of it, top, bottom, sides and dictown. N. Y. chelves-being careful of the crevices with bot NEVER souk the clothes over night. When the water and soap; then wipe over quickly with water is cold it sets the dirt. Fill the tub strong soda water boiling hot. Wipe carefully, half full with good warm water with a wineleave open to cool and air, replace ice and close glassful of ammonia. Soak ten minutes, pound up to get cold before rearranging contents. This and wring out. Put in another tub fixed the same should be done with judgment, putting in only way. Rub clean with soap. Scald, ringe in clean such things as will not keep elsewhere, and reservwater, then blue according to directions. Wring ing the lower shelf for milk and butter, the meats, through wringer and the lineas will come out a fruits and odorless vegetables being put upon the beautiful white.-MRS. J. A. HALSTEAD, Ark. upper shelf. The waste of ice from this method is small compared to the waste in health caused ville, Delaware County, N. Y by the abuse of this household luxury .- MRS. S. A. THE best way to soak clothes is to dissolve two WEDDERBURN, Dunn Loring, Va. tablespoonfuls of the very best borax in a little boiling water. Be oure the water is boil-REFRIGERATOR very, very seldom should re-Ther, fill tub with lukewarm water, with the quire any cleaning whatever. Keep it clean borax, and soak clothes over night. Mext morning by care in using, not by periodical washing, wring them out with wringer and then wash in which renders the ice box unfit for refrigerating warm water. This will remove any kind of stains. purposes for several days. Keep the ice chamber always full of ice, and put nothing else in it. -MRS COOK. No. 136 Kocciusko st., Brooklyn. Place the most perishable articles, such as meat, DO not think it best to soak claraes over night. milk, butter, etc., on the lowest shelf, which is the Instead, Monday morning I put the boiler on coidest, for cold air falls .- MRS. C. L. ROSE, 131 and nearly fill it with cold water, one-quarter Cornella street, Brooklyn. bar of cut up soap and one cupful of washing fuld. WIRY Saturday, without fall, take everything Then I put in the clothes that are the least solled. from the ice chest, wash all shelves and rack and let them remain in the water until they are thoroughly soaked, or until the water is quite warm. Then take them from the holler, wash, in hot ammonia water; also all parts of chest. Pour boiling water down the drain pipe, then cold, to cool it. Wipe with clean, dry cloth. If any suds and rinse. Boil them for fifteen minutes. part of the rack or shelves are wood, let it dry in Recipe for washing fluid: One can pure potash. the sun before putting it back. Keep a small dish ten cents' worth crude or lump ammonia and ten of charcoal on each shelf, renewing it frequently. cents' worth powdered boray. Dissolve the patash in warm water, then add ammonia and borax. After all is thoroughly dissolved add five quarts of Always have ice rinsed before putting it into the chest, and never put anything but ice into the top If you allow ice chipped off in he chest, you not cold water. Put in jugs or bottles .- MRS. M. S. only let the warm air in and melt the ice, but ruin GRAY, 1 Proctor street, Gloucester, Mass. the chest in a short time. Never put any warm LOTHES should not be saaked over night. By or highly seasoned food into the chest, or fish. without covering tightly In this way one may soaking over night the dirt is get into the clothes and it is pretty hard to get it out again. - MRS. JAS. GRIFFIN. No. 3 Union street, use an ice chest years and have it as aweet and clean as when new .- L. B. L. Lynn, Essex County, Mans.

RAISIN CAKE: NE cup sugar, one-balt cup butter, two eggs, BREAKFAST PUFFS. one-half cup milk, two teaspoonfuls baking WO cups of sour milk, one teaspoonful of soda, one teaspoonful of salt, one egg and flour enough to roll out like biscuit dough. Cut powder and two cups of flour. Jelly to put between the layers: One cup raisins, one cup of sugar, one-half cup water and one egg. Boil water into narrow strips one inch wide and three inches and sagar together; stir the raisins and egg in long. Fry in a spider with butter, or one ounce when cool.-S. W. GREGORY, No. 22 Starr avenue, each of butter and lard, turning and browning all Danbury, Conn. four sides. Excellent served hot, with maple syrup or coffee.—GRACE M. PATTERSON, No. 52 Mont-GINGER BREAD. gomery street, Bangor, Me. OUR eggs, one large cup of butter and lard mixed, one quart molasses, one tablespoonful HICKORY NUT MACAROONS. sods, one tablespoonful ginger, one tablepounful cloves, one and one-half pints cold water, BEAT the whites of three eggs to a froth; add two quarts sifted flour and a little sait. This slowly one cupful of pulverized sugar and one cupful of nuts chopped fine. Mix thoroughly quantity will tast, baking from it as you wish.-MRS. NED DOMINY, Bay Shore N. Y. and drop on buttered tins and bake glowly.-ELLIOTT, 40 Harrison , se. Glens Falls, N. Y. water, wipe dry and hang up to drain all night Turn the salmon from the can into a colander, so Fry in butter on a hot, thick bottom frying pan as to drain off all the liquer, and pick the fish into Serve with melted butter poured over. With this serve potatoes, prepared as follows: Creamy small pieces, removing all bits of bone and skin. Have ready the milk and cream, heated in a double Potatoes-Cut cold boiled potatoes in inch pieces boiler with the soda, and add to them the corncover well with milk and put in a very large lump starch and butter, stirring constantly until they of butter, a pinch of salt; cook well in spider, stir. ring occasionally to keep from sticking; let boil thicken smoothly. Put in the fish and toss it about with a fork until it is hot throughout. Remove from the fire and fill greased scallop shells or patty pans with the mixture. Sprinkle bread until milk becomes thick and creamy. Serve hot. (While cooking, shake over potatoes a little sifted flour.).—MRS. J. S., Hoosick Falls, N. Y crumbs over the top of each, add bits of butter and return to the oven to brown-MRS. A. S. FOR FRYING FRESH COD. COMSTOCK Washington street, Norwich. Conn. LICE the fish, not too thin After removing the skin dry thoroughly. Beat two eggs, then NOVEL WAY TO COOK CODFISH, dip first in the egg and then in farina, seasoned with a little salt. Fry in equal parts of AKE one pound sair codfish, fresnen, cook Entil done. Now take one package macaroni, break in lard and butter, which must be hot before using. two-inch pieces and boil until tender; drain; pu This recipe is used in the royal family of Germany.—MRS. S. S. MITCHELL, No. 38 Eagle layer in granite bake dish; butter, a little pepper and a little salt, then a layer of fish, and so on, street, Albany, N. Y. until the dish is nearly full; then take five eggs, half cup milk and one tables conful flour, beat STEAMED OYSTERS. and pour over. Bake in hot ven twenty min-ntes.—MRS. E. McFALL, No. 89 Averil avenue. CELECT three dozen large oysters, put on to drain, have pan hot, put in piece of butter size of an egg, let brown, add oysters, with dash of pepper, celery salt, also a little salt if needed; steam five minutes; add few sprigs of parsley, chopped fine, and serve on hot dishes with banquet wafers.—NELLYE STRUSER, Baltimore, Md. Rochester, N. Y BAKED LOBSTER. M EAT of one large lobster, cut in small pieces, one cup of cream, one cup of milk, piece of butter large as a walnut, pepper and self. When this gets well heated add one teaspoons PRIZE-WINNING RECIPE THIS WEEK LOBSTER, AMERICAN STYLE. BY M. C. P., BORDENTOWN F' J. DELICIOUS dish can be made of the following: Split two good-sized, freshly boiled lobsters, remove all meat carefully, then cut into pieces an inch in length, put about a gill of olive oil in a pan and place it on the stove, and when the oil is hot add the pieces of lobster; chop fine one medium size onion and one green pepper and add to the lobster; allow all to cook for five minutes, constantly stirring, then draw to back of range and put in a pinch of salt, a dash of red pepper and half a wineglass of lemon butter; reduce this by boiling two minutes longer, then add one gill of tomato sauce and peeled tomatoes cut into small disk-shaped pieces. Cook slowly for about ten minutes, shaking pan mea while; pour the whole into a deep d'sh or tureen and serve. HOW TO WIN THE \$50.00 DINNER SE OR the next five weeks the Journal will give a prize of a complete set of best cooking recipe received each weei. The prize set of dishes com maker's famous crockery department and costs fifty dollars. closer outfit and consists of one hundred and seventeen separate pieces. It is fashionable blue and white American porcel ain, with gold ornamentation-delicate, MRS. GESINE LEMCKE, the best known cooking authority in America, will edit the Journal's cook book and select the prize recipe each week. Make your recipes short, write on only one side of the sheet of paper, and address to THE JOURNAL'S COOK BOOK, NEW YORK JOURNAL. NEW YORK, FRIED SALT MACKEREL CREAMED SALMON. ASH and clean the mackerel well, then put to soak in cold water with the skin side up. NE can of salmon, one cup of cream, one-half Let soak all day, changing water several cup of milk, two small teaspoonfuls corntimes; at night wash well again, take out of starch, rubbed smooth with one tablespoonful butter, pinch of soda, pepper and salt to taste.

New Bedford & min 6th 18801 751 John boggeshall funt. Dr. 1 ft. nunheen 8%. 14 ft. 1 Self. 5 1/2 John Coggestall Dr. 14 Sea 3/. Tihazle Jenne. Dr. 1th lung ha 6/80 ad Self. Jamuit Rodman Dr. 2 his But rails 2/. 4/. The Hanard St. 1/4 has brads y 1/9. de Carpenten Jarah Ricketson Dr. 2 H Luggar 1/2/.

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WO pounds beet two pounds currents, two pounds raisins, one pound citron, two pounds beef suct one and one-half pounds candled temen peel, four pounds apples, two pounds sulfana raisins, two pounds sugar, two nutmegs, grated one-quarter ounce cloves one-half ounce cinnamon, one-quarter ounce mace, one teaspoonful salt, two lemons, juice and rind; two oranges, juice and rind. Simmer the meat gently until tender, and when cold chop fine; stone raisins, shred citron, chest the apples and suet; mix the dry ingredients, then add the juice and rinds of oranges and lemons. Pack in a stone jar, cover close and keep in a cool place; will keep all Winter. The rule is an old one, and is said to have come from the Custis family in the beginning, and was Martha Washing. ton's favorite method of making mince meat.-MRS. JAMES J COLLINS, 107 Linden st., Syracuse. N. Y

FRUIT JELLY.

NE-HALF box gelatine dissolved, add juice of two lemons and strain; when partly thick enough add two oranges, cut up; two bananas; one-quarter pound figs and one-quarter pound of English walnuts, and set away to cool.-M, S. NORTON 87 Dummer st., Bath. Me.

NEW ENGLAND MINCE PIES.

NE cup chopped meat, two heaping cups of chopped apples, one cup sugar, one-half cup melasses, one teaspoonful salt, one teaspoonful cinnamon, one-half teaspoonful ground cloves, one half teaspoonful allspice, one grated nutmeg, one cup cleaned currants., one cup stoned raisins, one piece citron cut very fine, two-thirds cup wine or one-half cup brandy, and use enough of the water in which the meat was boiled to make quite moist. Use meat having some fat; the tough end of a sirloin steak cut off before cooking and boiled till tender is often enough to make two or three pies, with very little trouble, thus putting to good use a bit of meat often wasted. After filling the pies sprinkle a little sugar over them before covering. At this season of the year, when apples are not very sour, a little lemon juice may be added .-MRS. W., Boston, Mass.

SCALLOPED LAMB.

FTEN housewives find it hard to know what to do with the left-over pieces of leg of lamb. Here is an excellent way of using it up: Out it off of the bone and chop. Use a dish about two inches deep. Put a layer of lamb, a layer of tomatoes, sliced thin (canned tomatoes can be used out of season), and a layer of stale bread crumbs. Season well with salt and pepper and a little celery salt if liked. Put small pieces of butter over all and enough milk to moisten well. Bake until browned, which takes about twenty minutes. This is delicious for a supper dish.—MRS. L. GIBSON, 153 Main treet, Springfield. Mass.

MEAT PIE.

NE pound under part round of beef; cut the size of dice; boil until tender, without seasoning; fifteen hard clams strained and 'cut fine; put with beef after it has been removed from fire; then season to taste; add flour to thicken and butter the size of an egg; make crust the same as biscuit dough; line sides of deep deb with the crust; put in no bottom crust; fill dish with beef and clams and cover with crust; bake in quick oven ten minntes .- MRS. T., No. 407 West Seventeenth street,

RECIPE FOR COOKING BEEFSTEAK

AKE about two pounds of tender and julcy sirioin steak; place on double toasting wire ver very hot fire of coals; cook quickly, turnany times to keep juice in meat. When done turn, blace on hot platter with generous

FRENCH CARES.

AKE four tablespoonfuls of brown sugar, one tablespoonful butter no egg, one teacup of chopped nuts, a pince of salt and black pepper. Grease and heat a long pan, mix all ingredients well and spread thinly on heated pan. It bakes in a few minutes. When done and while warm run knife lengthwise, then crosswise in strips. Turn pan over and when cool cakes should be crisp.-VIOLET, Kingston, N. V.

SOUR MILK DOUGHNUTS.

NE cupful of sugar, two tablespoonfuls of melted lard, one pint sour milk, pinch of salt, one level teaspoonful of soda, a little nutmeg if liked and flour to roll out. Do not handle more than is necessary. Cut into rounds or in lengths and twist. I like the twisted way best. Fry in plenty of boiling lard. Keep in stone jar .-MRS. M. F. C., 32 Park st., Northampton, Mass.

BOSTON BROWN BREAD.

HREE cupfuls graham flour, two cupfuls corn meal, one cupful molasses, two cupfuls sour milk, one-half cupful sugar, two level teaspoonfuls of seda, one teaspoonful salt. Steam three hours. MABEL R. CLARK, Carrollton,

SOUTHEEN BUTTERMILK BISCUIT.

IFT two quarts of flour, to which has been added a dessertspoonful of sait, into the tray. Chop in lard and butter in equal proportion, the size of an egg, each. To a pint of good tart buttermilk add a level teaspoonful of cooking soda. Knead thoroughly with the hands. Mold with the hands into parts the size of a lemon. Bake quickly, until a golden brown. Delicious and flaky. LOTTIE B. WYLE, Atlanta. Ga.

ROLLED JELLY CAKE.

EAT three eggs well and add one cupful pulverized sugar, three tablespoonfuls sweet cream, one cup sifted flour, one heaping teaspoonful of baking powder. Bake in a long dripping pan in a quick oven. Sprinkle a clean wrapping paper with pulverized sugar and place the cake on it. Spread with felly and roll, wrapping the paper around to hold in place .- MRs. W. J. THOMPSON, 772 Twenty-ninth st., Milwaukee,

QUICK RAISED CAKE.

) UT half a cent's worth of yeast in teacup and fill cup with sweet milk. Let stand on your table while getting other ingredients ready. Cream one cup sugar, one-half cup butter and one egg together, add milk with yeast, two and onehalf cups flour, in which is sifted one tenspoonful baking powder; add raisins, citron and nutmeg to taste. Mix and bake at once. It has the genuine oldfashioned 'raised cake' flavor, without waiting for the action of yeast in the mixture before baking .-MRS. J. I. S., No. 46 Park street, Bridgeport,

CENTENNIAL WASHINGTON CAKE.

HREE-QUARTERS of a pound butter, one and one-half pounds brown sugar, six eggs, whites and yokes beaten separately; one plut of sweet milk, one and three-quarters pounds flour and two teaspoonfuls baking powder, three-quarters of a pound currants (washed and dried), one-quarter of a pound raisins (stoned), one-quarter of a pound citron (sliced), one grated nutmeg, one wineglass of wine; sprinkle fruit with part of flour; cream the butter with the sugar; add beaten yolk, wine, milk, nutmeg and flour and whites of eggs alter-Put in fruit last, mix well and bake one hour and three-quarters .- M. H. C., No. 459 Madison street. Troy, N. Y.

IRISH POTATO BISCUIT

WO large potatoes, bolled and mashed hot, with a tablespoonful of lard, three tablespoonfuls of sugar, two well beaten eggs, one tablespoonful of salt, one heaping teaspoonful of leaven, one cup of milk and one pint flour, all made into a batter at 9 o'clock in the morning and set to rise. At 1 o'clock work in one quart of flour and set to rise again. At 5 or 5:30 work over and roll out in a little dry flour. Roll half an inch. thick, put a small piece of butter between; cut

Tales 39 have Hour \$714 but born by Jan " Richelson & Son on act Barn! Rufsell Gaston To whom Lold By Bash at Sundry Times. 75/. 8750. 72/ 12 ~ By de Sundry times 75/ 50 . By detto----72/. 12 -73/6 1225 By ditto lundry times ---72/1 60 -3 ~ 69/ 34 50 By Silas Colman ----68%, 90 66. By Jn. boggeshall 5/. 54 16. By bash 6/ 5/. 5 42 By Warren Howland midlings -72/. 48 42/. 14. The By Cash --- de 45/ 4 50 By ditto ___ ditto 1 - 43/6 7 25 Charges Kiz 39 71/2 \$ 495 24 To bash for Freight 38 bar. 3/. 19. Bont on 495, 24 22/2 folt . - 12.38 Seet proceeds to his Br. . \$ 454 90 Sew Bedford & h. 20 h. 1801 Errors Excepted Dan Richelson & Lon

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sherry wine and water; add one slice lemon, whole cinnamon and one tablespoonful sherry wine and water; add one slice lemon, whole cinnamon and one tablespoonful currants; sweeten to taste; apples must remain whole. Before removing from fire currants; sweeten to taste; apples must remain whole. Before removing from fire currants; sweeten to taste; aside to cool. Now make a vanilla cream, consisting take out lemon and cinnamon; set aside to cool. Now make a vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, small piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, cream, consisting take of taste, and piece of taste, and taste, and taste, and piece of one and one-half pints of milk, yolks of four eggs, one piece vanilla, cream, consisting taste, and piece of t



York City.

POTATO SOUP.

ASH, pare and boil about four medium sized potatoes with one stalk celery until very soft. When done drain them, save the water, and mash the potatoes; add one tablespoonful butter, one teaspoonful salt, one-half teaspoonful pepper, one-half teaspoonful celery salt. one' teaspoonful chopped parsley and two medium sized onlons which have been chopped fine and browned; then slowly add the potato water; stir it in with the potato masher; put it on to boil again; then wet one-half tablespoonful flour in cold water and stir in the soup. Let if boil five minutes, and serve hot—MRS. R. GINNER, 71 Ruggles street,

STRAWBERRY SHORTCAKE.

TIRST prepare your berries in an earthen bowl, then bruise them with a potato masher; cover with a thick layer of powdered warr and set aside until the shortcake is made. Take one quart of sifted flour, half cup butter, one egg well beaten, three teaspoonfuls of baking powder and sweet milk enough to make a stiff dough; knead well and roll out until about one inch thick. Bake till a nice brown. When done turn out of pan and run a sharp knife through it and allow a few minutes to cool; then put under part on a plate cover with the berries dressed with powdered sugar, put on the top layer and pour the remainder of the berries around and cover with sugar.—MRS. ELLA VAN NESS, Pompton Plains. N. J.

SPONGE CAKE.

COUR eggs, beaten separately and light; two cups of granulated sugar, beaten with yolks: add the beaten whites, two cups of flour sifted with one-half teaspoonful baking powder twice; at last add one scant cup of boiling water; flavor to taste and bake in slow oven; dainty and nace to use as roll jelly cake.—ELLA MORTON DEAN. Dupuyer, Mont.

BROWN BREAD.

NE and one-half cupfuls New Orleans molasses, two tenspoonfuls of soda, one tablespoonful salt. Mix and add two cupfuls Indian meal, four cupfuls graham flour and four and one-half cupfuls sweet or slightly sour milk. Turn into five one-pound baking powder cans, steam four hours and bake one-half hour. Serve hot or cold—H. M. B., Rome, N. Y.

OX TAIL SOUP.

34. 168

TAKE one ox tail, cut it in pieces one inch long; let it boll in some water until tender; let it drip; pare it to take off the grease and small bones. Put it in a saucepan with two or three quarts of bouillon, one-half glass of madeira, one onion and one carrot, some thyme and laurel. Let the whole cook for three hours; pour off the bouillon through a strainer in another saucepan; take off the floating grease; add one-half of a glass of madeira and a little red pepper; allow to cook a while, and when ready to serve add, while stirring, one tablespoonful of cornstarch mixed with one glass of cold bouillon. Serve in a tureen in the chyou place the pieces of the tail.—MRS. A. H.

STEAM and chop twenty large clams, brown three large onlons in butter, add one well-beaten egg, one-quarter cup of melted butter, one and a half cups of solid tomatoes, one-half teaspoonful of salt, same of pepper; chop all together once more. Fill the half shell of clam with this mixture, cover with cracker dust, 7.114 small pieces of butter on top. Bake twenty minutes in hot oven and serve at once with catsup.—MRS. G. C. HUTCHINSON. No 22 Bradhurst avenue, New

FISH CAKES.

OIL together one quart of potatoes cut in small pleces, one coffee cupful codfish flaked, drain well, mash and add small piece butter, two tablespoonfuls milk, one beaten egg; pepper to taste. Form into balls with spoon against side of dish, roll in beaten egg and fry in deep fat.—MRS.

K. S. BRIGHAM. No. 358 Union avenue, Mount Vernon, N. Y.

JOHN CHAMBERLIN'S COD'S HEAD TERRAPIN.

HOROUGHLY wash in cold water a large, perfectly fresh cod's head; place it in an enamelled kettle, cover with a napkin, and pour in just enough boiling water to make steam for it; cook gently until it falls to pieces; take out the bones only-do not remove the eyes-and place the fragments in a chafing dish Put in plenty of pepper, white pepper always, some salt, a piece of the best butter as large as a mandarin orange, and about a gill of cream. Then, after stirring carefully, add a small wineglassful of Madeira, or good sherry. When the chafing dish has done its little utmost for about ten minutes, you have before you a dish which equals terrapin, and costs many pennies less .- "MRS. GENERAL GILFLORY," No. 237 West Fifty-fourth street, New York City.

TOUP!

CREAM OF SPINACH SOUP.

PICK the leaves from two quarts of spinach; wash; throw into a hot kettie, shake and toss for five minutes; drain them, saving the small amount of water which has formed in the kettle; chop the leaves very fine, press them through a sieve; return them to the kettle; add a teaspoonful of grated onion and one quart milk. Rub together two tablespoonfuls of butter and two of ficur; add to the soup, stirring constantly until smooth and thick; press again through a sieve, add a teaspoonful of salt and a dash of white pepper. Serve with small squares of toasted bread.—MRS. F. H. SHIELDS, 33 Glenwood street, Brockton,

MARYLAND CLAM CHOWDER.

In the frying pan, twenty-five clams; cut off the hard part and chop the clams fine; six chopped onions, one dozen potatoes chopped; one quart tomatoes, pinch of thyme, very little salt and pepper, one tablespoonful Worcestershire sauce, one quart of oysters; let the clams, onions, pork, tomatoes and seasoning boil three hours with one pint of water and the juice of the clams. Add the potatoes three-quarters of an hour before serving, and the oysters ten minutes before.—MISS MARTHA HIRSCHMANN, 90 Speedwell avenue, Morristown, N. J.

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Withinself Philip Mate De 5 your durant of Asa Smith De 1/4 m 10 mails 3/ addely Gigrage Lisson Fr. 1/2 h 4 brads 6/. 3/ Forathan Rufsell D. to Abner Shepherd discounted for About Shep direction Jaher Hammand Je & Ibroam 16 9 John Coggeshall Fordon bullonts//e how Handy For ha 200 nails 4/6 Gode Hade for the Stocking Amy Smith Fr. 2 yos Calico 3/6/ Sant Rodman F. 10 m 3 & Kails/10 Sam Rodman Johnson hart for 3 ha 4 nails 6/9 dl Samuel Stall Dit m 10 mails 3/ Rufsell Barres D. 11/8 light Linin 2/3 2/64. Yee Sepon & 3 Door locks a 1/4 Match 3/9 De Campender for Sand Birden & Nails Grews 10°

Vew Bedford 10 mis 9 1. 1801 19 142 Flannel 3/ de His for John Boggeshall Junt. D. 2 yds Doughlas Auch De So Stephen Higginson f gmonda His bile Steel Ver 69. 92 Pelig Jame D 10 seo 1 in 8 serails al/10 Abou Sufsell Fr. To Few 9/ whisdoughter Rufsell Davis F. Silk Twist thred & mo! al Rucketson Esra Smith Fr. 1/2 to 6 brads 4/3 1/2 to 10 de 3/2/2 to 2 de 1/10/2 de MIR 4.3 9 12 Jan 31. bugs Sugar Fire 3 bays 3.09
30.19
30.09
1.3.9 boys Sames Heardand
1.3.9 bo Sames Heardand 2. 1.3.57 to boond Grinnelle (tobano 2. 1.3.20 to John Hondond) 3. 2.2.5 AB. afterwards 3. 2.2.5 A James He John 2.2.5 A Janes H. John H. 2.2.2 Helpemble Min 2.2.4 full proportion 3. 3. 2.3.22 3

V C Sew Bedford 10 m. 10th 1801 7793 Sloop Fame Fi. 1 Cute Clouts 60 -Jot Prufsell Dr. 1 to Ten 9/ de Grand Don Mary Pharman Dr 3 to Cotton 2/369

John Caggerhall Bir 1 to Coffee 2/

20 Hanny Sun Sarah Richetson Filamp 3/00 Self hufsell Davis Di 1/2 to 10 nails 3/1 Invoice 33 Proles Sigtail Tobacco Shipped by Dan Richilson & for on board floop George Warren Howland master for Kennebeck Von act. I rick of the proprietors concined faid master for Sale & returns - Viz 7 holes 11/4ed 78. 3/4 4 10/2 42-6 - 10 1/2 - 6.1/2 3 - 10 3/4 + 32/4 3 - 11 3/4 - 351/4 2 - 9 3/4 - 19/2 2 - 11/2 - 23 9 1/4 58 1/2 Short w 13/4 349 The Rufsell Junt De Myds mufling Benjamin Lincoln Di 27/5 yos broblottis/ 2 1 Vest frattern of de loy 1 Stick twist 4 70 buttons 100

189. Velv Bedford & min 12 th 1801's

The Bufsell Dings bro blothe 4 4 2 Gr. forest bloth 8/. 16/. 1 - -13/4 yds brd bloth 10/6 7/10/ d historie 7 100/ Buttons 1/6 - - - 1 - - 1 6 Rheuben Swift D. An socnails 12/ By Abner Shepherd De 1/2 An 30 nails 3/ Aufsell Davis & 2 par Buts Henges afg 5 Sichetson Filo bash \$5 14 Rufsell Favis Fil In 10 hails 3! John Coggeshall F. 4 to Coffee y 8/ paid John Shearman 2nd fil 103/has mails/10
ad his mason 19 8% Asa Smith De / An wodnails 3/ d'himself paid John R. Mirick J. / fr. franteloon fallerns! 20% at Self Thos Hammond Der fill Hollwist 1/4 14
thread 1/. 13/4 42 Frise 16/ 28/. - 19 San Modman D. Ibroom 1/6 at his for 16 Sam Bonney Fr. 1/2 h. 100 mails 6/ 1/4 An 6 brads 2/1 % do apprintece

Dew Beaford 10 me 21. 1801 Tho & Churchel Br. 4. Gos morce 12/6 10 George Lisson Gr. 1/2 Am 6 brads 4/3 de Carpenter 4 B Much Si To Barna Rufull / Jor Manure \$22, ford Hawland & Mor huges bolls 14 Josh owland 2nd by 18 B. Fea 3. 18 Soly ha 6/8. 202 Mino 2/5 9.1 1 bush 2/8 1 stille 2/2 4.16 2 bombs 2/9 at hiff. 2.9 War boffin Santucket & Parket Deispatch page 99 for Sole 9/1 93 364 het Seth Rufsell & Sons De 1/2 Jobs blott 9/8 for James Durfer De larest lent from 3 doll 1 16 a Leth Rufull Hours De Bettamps 46 bash Di To Al mRufull 15 Mem Harking Do b best Gimblet & of my Hun Robby De 18 40 durant 1.6 In 40. Leven 1/1 twist Whilk of 1:10 1 dt buttons 21. - W probamman 1 102 Ab mRufull & 125 Nails to ISherman

766 K Sur Bedford 16mo 22, 1801 Jeth Rufrell Hour Do To back Disto Go Mulhy mem on \$150 on Sohr Franklin \$22.50 Man Robbh & in Am to Mails 6. Touch Rukehow & The you berafie a 3/6 1 the you Leven 4/1/2 1/3/8 you Shaloon 1/12 Sille you of 28 Lugar 2/. (all 4)/4 y as Durant 2/6 Caleb Green 5 twist thill to Cha Richardon John boggeshall & 5 Locks a 2/3

Shut hinges a 1/10th welled

b dr hudles 1/3 1/6 3 dr Shoonsag/2/ Men Mech & 18 Sch 9 Fear 6/8 Caleb Green & In his Sheet 93/9 1.161 1/8 mg furtions and Soughton 3/4 2.74 46 Word Benoni Mason D. 21/2 yos bre bloth 9/8 De blk woman prdirection John Coggeshall Dig 4 show bigiding 9 1 Sha filky of buttons 4 Dy Cannon Teth Rufsell & Sons Dr. 3 4. 10 mails 12/2 1 3 m ditto at their boy for Hunter Jarah Rukehan Dr 19ad Molaper a Will Telle Rufull Hour D for This Henriter

V (Just Beaford 10 mo 24. 1801 John bog gerhalt It of aloon Dolf Alleston Delano Der Ab Souchong Tea 6/8 68 hard Mem Respect fine & Istamp 1/9 de his app Menny Buth Dr byour balico 5/10 faml Bonney Brit Hears / del fell 26 Win Rufsell Junt Dr. 2 to Coffee 4 Jach is Son haid John Faber | Fain haven & Mis Sanger 10 4 John Coggeshall B. 18 yds binding 1/6 2 Show Silk 1/2 de Failon Seth Sufsell & Sons Dens In to mails Ship hunter 4 th ditto 12/. 48/. Jam Bonney Don 1/4 no 60 bros 2/14 -2 1% 1/4 Am 3 Cent de 11/2 de Self fitted 3/ Bryand Jun & West hatt so 10/ 1/4/10 flaw / 2/1/2 /3 y dood 9 1/8 'n w / 2/ 3.10 13/0 Osragmith In 100 mails 6/ dd Self 190 E will och be to Nasha therman

788 V Shurthereford Dino 26. 1801 Dan Sonthony Ser 1 don buttons 1/. John Coggeshall & holowood Bryant on Theuben Sport In 1/2 ha 100 nails 6/2 Trainah History De parte board 3° 1/2 of Satty his Wife Rheuben Swift Dr. 1/2 to his on Jew 4/6
11/2 Large Senews 8 1/1 - ad his boy 4 6 1. Southand Fotter Br. 1/2 1 6 8 boods 4/5 1/4 the 20 de 11/2 ad Self 43 2 5% The Hammand & 6 ft Stakings 9. 2/4. Caleb Greene Dr. 1/4 4 Coating 13/, 3/3 33 13/6 42 Flannel 3/. 3/64 206 Ruchelon 3 64 Edisha Rennell & 12 16 & thet 1/6 Jachens Gwain De 1 for 10° nails 12! Benjamen Lincoln B. 1 Hhf 6! Enfsell Br. 11/2 to Bowder 4/. 3%. , Sam Bonney Brilbunch Segans a Self Coggerhal & To Cash buthing \$15 seph Hojoland 2 10 1/2 ho 100 mails 6 MuRufell Just aff late 1/6 41/. Deny

Abou Bicketson De 2 4 Calico2/8 5 4 5 4 ar Canter bury Chiven Francis Allen 2 . Br. 1/4 to 3 but brack 1/40 ad his man 1910 1.09 Judean Shiphend & 2/ Stockings 9/5 19 -Calle Greene De Jas Aritain at Taylor 1 16 Lette Rufsell A Sans Do 3 padlocks 3/9 11 3 a for hunter Jos. Howland 2nd St. 1/4 An 10 mails 3/ Reger Harkell Dr 5/2 year brocketh 11/3 Sarah Richetson Bo to Bash perfor wood 1 5 6. Jabes Hammond yund De. 1 1/1 43 Buch 2/6 4/3 13/4 brok bloth 13/11/109 Savah Richetson Bu 1/2 de heraoughter Sand Rodman & 2 Mulhandhist. & -I Mulland 4. 1 hush 2/2 Benjamin Lincoln Br 1 for hinges 110 Sentors 41/20 at for Brig Betrey Asa Smith & 2ft Stockings 10/9 & 9/4 / 03 Saw Rodenan De 1/4 yo Lenge 5/8 a Camar Sand Banny & 1/2 to Brails b/. /4 mil brads 2/12

790 m () hun Breaford 10,000 30, 1801 Philip Mosher Bu 3 to Coffee 2/. 6/ Jonah Mand De 1/48 ponder Ab Marketian & Lyan Galie 3/4

1 fr Markings 10/. a banker blivers 134 Sarah Richetson Dr. 26 Lugar 1/2/.
D mary Sting AbouRufulle De Sunds / 30 Phrownell? It has Widow Wilshine Dr 15h Linails 2/4

It has 10° stites 12/.

Smo28, from hage 759

haid 6/. 10°12/. 10/6 /2 12/. 2 6 6 31 John Caggeshall Jun Dr slamp 31. John boggeshall Dig 4 de bindings go Allen Case F. 1 ring Late h 2/9 18 9 Daw Anthony & 2/2 yeer for bloth 1/6 for Jollangden & 16 Self ha El mil 68 Hem Harkins & 1/1 12 your botton 2/4
3/0 yo fringe 18/. 56/3. 1/4 y d Lemin 2/3 2/10
1/4 yo Swanishin 3/. 3/9 mondas 9 de hel Joseph Rufule D. 3 yas flan Men Harkins Dy you balio 2/8 Mem Rufull for 20-20 mails

v D two trafend Eleventh month 2:1801 Mobert Kirley DI Remn holdh Sarah Richetoon Do 1/ to Souchong Fea 3/4 Do mary Wing Esra Smith De / so 8 nails 10/6 5/3 Asa Smith Dr. 1/4 An 80 nails 2/41/2 17/4 40 hould flowned 3/9 6/4 Delle for Bacheas Swain 1/2 20 boods 7/3/6 Deanhead John Sorton De 14 bid bloth 9/8 1, 6 2 Dan Taker Br 4 4 Wilbore 2/4 16/4 Jsainh Hufsey Sin 21/4 rd Galloon go Norten Bapett & 1 gd br Clothe 9.8 Will goflemmel 2/10 1/4 gd bain 2/8 3/4.6.2 15 16 More the Below (yea Whitepy 1 bt 1 she Grantlet Ben Taken Jem Dr 22/2 the Steel 1/6 1336 139 Allen Com & 12 ste lathe waits 2/4 John Betsey Fr. 1/2 In 80 nails 5/3 de Carhente Barnabas Taber Dr. 30. Ab in Richetson In 1/1. Gloves 10/.
Hongo Ribon & His a Canterbury Chiven Count Howland & 100 - 6 braces The Mukehen & 1/2 bown 1/2 heres 18

19:2 (Mue Beaford / mod. 1801 792 Sant Bonney Dr. 16 m 200 nails 4/6 Josepha Rufull Di /48 Inedigo 4/6 Joseph ha Rupell 4/6 1/honenger 1/4. 5.10 140 flammel 4/6 1/honenger 1/4. 5.10 tape 1/3 /hins 1/8 building 6 3.5 1 Sha Silk yd Holle Laevender 1/6 139 76 Seth Rufull Hons DYN Byson hear 90 Southard Sotter De 1/2 les brotetothe 10/6 159 Al in Prufsell Di Ibuneh Legars 11. 12 faleb Greene De 1/m go bamblet 2/8 1/8 go flammel 3/. 3/1/2 de hef Jaber Hammand Jun Dr 2/nyds bruk 12/8 Mm 30/4 Bannal Talen Dr /2 Me 5 Clouds 3/4 14 sto 3 ditto 1/4/2 de lls 43 Al m Richetson Br. 1 ft. Shoes 1/6 If Gloves 2/6 to ditto a Cante Chiven Ist. Rotch Di /2 to 8 nails 10/6 de Who Hark San Bonney Dr. 1/4 Ar 6 brds 8/6 Al manfrell & 18 H than 1/2 yo flant 3/9 5/1/2 /mydelf6 7.12 2/n y as baire 2/6 6/3 his loif 1 34 . 6 1/2 20 3 A. A.

V Dew Bedford 11 h: 4th 1801 Stephen Wileon Dr. 2 40s forest bloth 8/ 5. Corn & Howland Dr. 4 An 4 but mails 4/6 " Jos Hololand 2nd Le a Gimblets 601/ Land Johnson With Man 1 50 27/4 yes fourt bloth a 4/6 of hip 12.42 John Rotch Du 5 1/4 yds forest bloth 3/8 Brigt Abby Dr. 45, 6 nails 9 - 9 1 Lock 1/4 De Carpenter - -7 4 87 John Coggeshall De binding of buttons & Silh & Parston Potter Dr 3/2 yas fearnaught, 1 18 6 Jaker Hammand him & all Mill Rheuben Swift De Ifile 2/ as apprintice Stridy Au Du To Bama Mufull Abrillafeelt for 26 but Apples 3/. Mucho for 5/4 otites do 3/. Moch Oundont I pad Lock 1/10/2 Header Dr Much 2/8 de life Modman Bir h in 60 bods 4/3

James Howland Drivest patterny ... 7 Jeth Rufsell & Sons De / 20 mails 4/3 Merch de So Rupell, De 10/2 & Leather 1/4 Southand Sottler Dr. 3 prhinges 80 1 ft. de 100 4 day Serelos 50 1/87 --y Ship Folphin Dit tea 3/ adbapt Alm Richelson A 1 bunch segars 1140 Junes Howtand & 1 y of land 2/10 1/4 yo de 2/8 3/4 4 panenges 4/7.4 - 1/4 yo duck 2/6 1/3 - Whis wife -Stom Bufsell Fr. 50. 20 hails 1/3 ar Ichabod Sheavenan John & Helme D'Blobano Manfy for I Reg tobane 94 th Atoh alblis no 49: III tow 17 is 94 Met 186' 15,04 hut & Ring Health Mod Maar Parker & 3/2 you framanght 11/. 38.6 2 1/2 2 6. Tobano Monif of To Calib Congdon Tole ash Bremon globano 5'4/4 adverto 94/6 Humphay Kufull Dr Byds bealie 2/8 at his Maje 46

W Mustrafus //mo 7, 1801 Joseph Bennett D To bouch Willis Orden to Jacob Barker 59,42 Cash Dato Pramis Faber Henry Homes & To Sydr Thevel Thates a try/ bent him I his Letter 6th 1/1/ MonRechall Jan' & 2 Deoffee at his fen 4 ~ Benj Fuller De lipland freire 10/6. 13.12 will de Maid in part 13.6 46 John Prance De Myd Frien 13/6 Andrew Swain De 24 Gds Coating 215/6 - 1-3-3 Elihue Smith Dr 27 Pos Coating 215/6 1 In Rotch Dr. 1/2 to cofine mails 9/6 2/4% Jes Milly Dr 1/4 yo Linen 2/3. 2.10 twists VIIk 1/4 Mines of 1.8 46 Sam Bonney Bulbunch Segars 11 ho Simpson Hart De 8 Gds Calico 3/9
1/4 Gd Linin 2/6 3/1/2 ad his wife

796 Number for 11ma 9. 1801 Lawh Author to I lamp 3/ Andrew Levan Dr To Carl John Coggeshall De to balance of Calies 10/6 Floop President Sen to Rufsell Davisfor
118 Lethen 1/4 14/8 d, 18 hails 11? San Rodman Di I Camilshare Shall 196 Menfull fun Dr Byon Collie 3/6. John France & 18 Mails 11 of his For from Daw Buller & My blankets 10 James Holvland De 26 bohe Fea 3/6/ , Caleb Congon De 4 Am 4 mailse/6 1 Rule #8 1/2 de felf That Churchell De 1/m yo bain 2/4 36 Hage Harkell & 2 1/4 you fruir 13/6 Joseph Howland Dry An 4 mails 3/6 - 104 Allen Shephers for jy & Sugary. Ala Swith & 1/2 of hapen ou helf 23 Mulufull Jun D 10 Ga Molopy 3/4 Elinbleh 1/3 - I file 10 W hely 19

* O Sew Bedford 11 ho? 10 1. 1801 797 Caleb Congdon Din 2 And hails 2/6 - 5 Alm Brickelson In 8 43 balies 3/4 / We teach Di to Sarah Richetson 256 At whichell be 25 hog and to I Brownill 112 11 SamlBonney Fr. 1 Stamp 1/9 at Self Benj Simedan D. 1 yo flammel 2/10 In yo do 1/6 1/4 yed Linen 2/3 2/10 Idr buttons 1. twist 4/2 affe Elihu Smith & Hoch 1/9 Whockerts Hem Sufact fun & byces bain 3/6 bar bestens y al Self --Win Rotch S. 1/4 An 8 mails 10/6 2/1/2 de stashins Jam Rodman Fr. / An 6 bins 8/64/3 al Carpeter 43 Allen Case In Iring Latch 3/4 3 4 I thumb Latches 1/2/Sentis go :-29 12 5 Jahoriel Jenny Fr. it Souchong Vea -687 -baleb leangdon D 48 Mails 11° gl 3111 de Win Sufsell and

198 @ Tuo Masters 1/2 Bos Eliku Smith for 1 Clasan Atrap 2/8.

1 Oil Stone 4/1/2 av stell 3/1. Nois?

1 the binding 3/4 1 lock 3/1. Nois? Mulafull from & Hyou Shale on 1/6 y gos blh Flannel a 4/6 a son by Mem Rufull pur & I Lock 4/. 48 I de la Scruvi 8 - 3 Ruff Sevens !! Jon Mufile Dr 14 at Molafus Whines Taber & Order 4, The Haraid Jun 50 - 20 mails Buy Lunder & 218 ponder a 3/6 Leth Rufsell & Sons De 1/2 60 brds 8/6 1/2 Angod mails g/ alfor & Jun House In frowed Dr. 1 bunch thread 1/3 de telf Ship Deana De In the 20 mails 9/.

In the Bod's 5/3 2m 3 ob 10/1

If bettens 4/. 38 pepper 3/. 9/. fish hocks 6 por John Shearman "9" 6 475 baine 2/10 partsaac Smith De / brunkhack 1/6 at Sel Dan Ahlhony Dr. 2 Gd baze 2/2 4/4 2 Gd dt 2/8 5/4 1/4 take 1/6 dd Mary 44 6 10 Coral Howland St. 1/2 don Screws Ly Jas Bark John boggerhall bilhich 4/, to Farmy Dunber

V Muchenford 11mo 13, 1801 Jarah Rukehen Dr 2h Sugar 1/ Dan Faber De 1 Slate 2/ pencilso 21 Ship Dolphin 5.

4 der Mudles Cepanho 7.10

4 halms 1/1/thofortowline tubes of 4 10 6 -Tanhanah Hellman br 27/4 yas bain 2/8 7/4 1/4 Mach 9/9/6 16/0 14 Caleb Congron Dr. 4. An 3 mails 2/. 8/.

de George Cast The fel Howland for 12218 Beef on 6- \$193.26 Rufsell Davis Be 1 Curicome 1/4 de Self Sand Rodman & 'n At 3 haves a 3/4 Gelbert Refull D 1 Stood Low 9/ Benjamin Taber Junt Den & boheastears! 6

18 Souchong Sea 6/8 ad Charles Shin

Ship Dolphin De Idon hooks go habe hooks go hall ar o g Salbapet 1.9 Calib Jenne D'/n Mr Brails

Sew / Dedford 11/2 16 1807 800 Hachariah Hilman De 1/4 no 20 nails 18% 4 6 Etihu Smith & Mert how and hely 10%, 2 ft Short 9'a 10% at hely 20 10 2 hoap Sugar 18/n / a 2/. de helf 1/9 Cash & To Toland Monty They 93 to to Mon He awhand 1864 matter last fall Cornelieus Hololand Filh A Whails 2/6 3 9 Thamis Allen Di 2 tathhis 3/8 7 4 Sam Bonney Dr. Ibunch Segars 117) Je He awland 2 nd & How Holenesse

15 Darling 19 Jos Congdon De 3 Gos Velvet a 8/24/ Allerlon Delano De 2 & Boffee 2/4/
14 Molapus 4. Dhis Son

Poly James Allen Dr. 1/842 forest bloth 5/6 6 4% Jarah Rukhan & 1% Seleg Ka Jak Genger & De Helgeil 68 Gorn ! Hololand Dr 1 ft. hinges 100 Sevelos 6 20 Feleg Belano Al mRufull Dr 3 yes boaking 16/, 2/4 your ditto 12/. 24/. 2/1 Stocky/4/. byas fench & 2/. 1 yo Ribon 1/3 ///. /hyd Darsenett 04/. 2/. a his Web

Ven Dedford 11 ho 19 1/2 1801 201 50/80/ Jahr Rodman DV 1/6 At 20 hails 18/1 26 de Frince Wing Sloop Bresident Dr. 2 hadlocks 1/10 x 3/9
100 mails 2/. 100.6 do 1/6 - - do DRichelson
Shadrach Davis Dr. 21/142 Serge 5/8 12/9
Will Self 39 36 Com Howland Dis 1/2 tor 6 mails 8/6 2/1/2 Win Rufsell fund. De Myd Calico 3/6 Stephen Wilcon Fr. 1 file 2/ ad Seff Bright Cagle Bu 2 Locks 3/ 6/ do / Lincoln born Howland Dr. 1/4 to 8 mails 8/6 2/12 Baich Hufsey De 1 bunch Segars 1170 John boggeshall In 3 /4 4d bowne 2/80 yt Sugar 6/. dd his Son My Mayhow F. 1/2 webb 10! de self Samphodmand Dr. 5 An 3 nails 2/10/1 Brig! Eagle \$4 Gimblets 5/2-Horying han 9/ 1/ht. bellowses 3/. 5 2 Touth longdon be Wayou Valout S. 13/4 y des flannel a 3/. - While Elihue Smith St. 44 bs brating 4/6 Good President & I lamp 3/4 I hammen 2/9 Rash for Wood 12/.

08:02 Sur Breeford 11 mo 19. 1801 802 Thadden Twain & Macd Jaw Wood Plentston 9. Lamuel Borden & 3 yos telvet 8/ / 4. Josiah Wood St. 1 file 10 dd & Delans 10 Saiah Hulsey D" 1 yd Nankeen 2/.
"Ilh y oflowned 2/10, 1/11to 1 Serw 3 hooks the Warmenger 1/102 Whis Wife 23 Jarah Richelson De 16 Cotton 2/3 John Goggeshall De 5/4 42 baize 2/4
66 Suggar 6/. De Sphis Son Connelieus Howland D. Afrhinges; 39 51/3 don Serelos De 1/2 2/ dd Jo! Hololand 2 20 2 Sarah Kicketson D. 16 Sugar 6/, James Handand & 1to bees wan d'hty. 23 Japan Jahn Dr Jo his propostion of Enperme in Bowens Sent -10.22 Thewho quait 3/6 De I Shovel y/6 ad Self Jorhelieus Holuland Briff hinges! for hot The hinges bole De 1 Check Loch 2/3 43 John boggerhalle fun D 1/4 40 Line 2/3 15 buttons 1/4 hvist Hille go Deferme 18

n Aurhenjano 11 ma 21 1801 Thoop Thendent or po Whething Saw 16 This Deana I'To Tundry au " Barnabas Rufull for. 35/4 bas ast.
Allulan Delano for 8.24 ford Much for Barnatas Rupell 5 for A Delano Shooking loark 4/6 Charles Church St. 16 hison Tea 9/13 92 -Charles Church F. If bellows y/ distell 7 -Much Dr To Barnalas Rufulle for 313/4 bus Shooks a 5/ 7 18 9 To Allerten beland for 8.27 stille 5% 2 44 Ship beand be 98 bar 29 ft Shockd Lak a 5/ fbat 24a - 8,6 15 fal for heads a 6/ fle 24 14 8 2 10 10 27 5 6 Sam Bon hey D. 4 ft. hinges 10 3/4 Jon m Carde D 1/2 yd flound 3/10 43 1 hoch 3/6 1/2 1/3 2 ditto ~ 1/9 Escutchions 16 3 Seven Rings 51/3

804 Pelo Bedford 11 h. 25 .. 1805 Benjamin Mosher De 1. 4. 406 bros 2/12 de Carpenter Jam Hodman Dip to 6 bords 8/64/2 Much Do To Jo Mura Popper for Hond Maad 241 Larah Richard De for Marco 12/ lo Jashua Potter bash be To Barna Rafsell Au of Thamis Taber for 18/166 Hay a \$ 18. 16.65 Henry Butte De 5/2 yas blue to Cloth 13/3 116 23 Stoop Prendent De ha JoRohh Stoop Trendent Dyth & Fea 3/. 4/6 86 Jand Panny & 3 pt hinges an 1800 3 pt of 4/h 5 dr Servis all Sant Bonny D 6 der Senus alsh 2 baleher all. 2/. I Lock 1/6 Bracah Hufsey Dr. 2 Quire paper 1/63/. Conh Brito le Al m Rule Blook President Do 1/2 m 20 Clouts 4/6 2/3 I frying han 3/6, 1/4 to pepper go Hoof, President & 18 to offer 21.

n Mucheafer 2 11 mo 23. 1801 Jaber Hammond Jen De byges Moren 2/8, 2/4001 Hallow flannel 2/8 1/2 par greene de 3/9
2/4 de baise 2/6
buinding 10 /2 & Shawk ge
all line wifer Amoin Funding articles Supped by Dans Jula Consigned board the Stoops Presi 3.87 Tale I had coult 16/3 de happin Tolano 4/6 2 kegs Negro Heard Nis Jan 16/2 104 88/2 is 182/2 1644 Seth Rufsell & Sons De 1 Buploand Loch 1/8 1/1. hinges & Sex los Let de for Seth Just. Mu farking by fr Att 8 mails 4/6 with Meader De 1/1/2) flannels/9 5 17 Amy Smith Br 4/4 1/2 lealico 2/8 19 4 1 Show 11/. 2 pt. Gloves 4/683/68% 43/4 40 muslin 6/. 28/6 2/10 Lines 2/6 142 flannel 3/9 31/4 40 Bhechs 2/ filk yo Hoof Pundent & for Portage bolete Me Manah Fechham So 11/4 1/2 laine 3/9
Of Wor James Fr 1/4 Am 6 book 8,6 2 My allanding

Into squares while warm.-M. HERMIONE CAMP. CAN SMITH, No. 404 Oak Street, Chattahooga "sugary." Four into well buttered tins and cut till eaten without canning. Squashes may be treated in the same manner.—MRS, MARY DUN three or four minutes or until it begins to look done. Remove from the stove and beat rapidly for teen to twenty minutes. This preserve will keep ring a spoonful in a saucer. If it sugars it is spoon; then add pumpkin and boil again from M. thoroughly before placing on the fire. Cook about twenty minutes, stirring constantly. Try by stirtill the syrup will hair when dropped from a of granulated sugar. Boll lemon, water and sugar add the chocolate (grated), then the cream. Mix seeded, one-half teacup of water and one pound or rich milk. Beat butter and sugar together, colander take one-balf of a lemon sliced thin and ter, one-quarter cake chocolate, one cup cream of the cooked pumpkin Aralned dry can be easily pierced noth a fork. To each pound THREE cups granulated sugar, one-half cup butwater to almost cover and boil till the blocks CHOCOLATE FUDGES. inches; put into preserving kettle with enough OARE off rind, seed, cut into blocks one by two RIST. Turner's Falls, Mass. almonds now so fashionable.-MRS. ALBERT PRESERVES, SOUTHERN PUMPKIN delicious to alternate at dinner with the salted These are grilled almonds. You will find them back to sugar and clings irregularly to the nucs. cheaper.-MRS C., No. 232 Wells lane, Sisterville, the Are and stir them until the syrup has turned tell this from pure maple syrup and it is much gins, or they will lose flavor; remove them from stand one day and it is ready for use; you cannot not wait an instant once this change of color pebrown sugar and boll down to a nice syrap; let Vellow brown before the sugar changes color; do strain this carefully through a fine cloth and aid syrup, stirring occasionally. They will turn a faint you will have a liquid about the color of tea; in the almonds; let them fry, as it were, in this bun two belied at smattedue add the tilnu fied of a cupful of water till it "hairs," then throw TAKE clean cornects and cover with water; let oughly. Boll a cupful of sugar and a quarter OUT THE MAPLE. ALANCH a cupfut of almonds; dry them thor-HOM TO MAKE MAPLE SYRUP WITH-GRIFTED VIMONDS. atito infand ouks & Cos

TOMATO MARMALADE

Street, Charlestown, Mass. mass.-MRS. H. L. CHENEY, No. 115 Cambridge boll another half hour, or till it is a thick, smooth them slowly for an hour, skimming and stirring; add the juice and grated rind of the lemon and skin; mix the sugar with the tomatoes and boil lemon; scald the tomatoes and take off the sugar and the juice and grated rind of one To two pounds of tomatoes add two pounds of

PIE CRUST WITHOUT LARD

West One Hundred and Minth street, New York luxury of a ple.-MRS, M. J. REGAN, No. 116 oven. In this way a dyspeptic can indulge in the not cover it up when the pie is taken from the bake as other pies, or rather in a slow oven; do moulding board and rolling pin; then make and hold together; have plenty dour on the salt, and mix just as soft as can be mixed and AKE good, rich buttermilk, soda and a little

GOOD RECIPE FOR BAKING POWDER.

LANCE CLEMENTS, No. 56 Clarkson street, New cheaper than boughten baking powder,-ANVID We have used it in our family for years, It is acid. Mix well together. It is excellent, of carbonate of soda, two ounces of thrianic ALF a pound of ground rice, quarter of a pound

MAPLE CREAM CANDY

chester County, Jefferson Valley, N. Y. This is delicious,-MRS, H. G. AUSTIN, West buttered tins, and when cool cut into squares, has the consistency of very thick cream. Pour in st firm dref free and beat with a silver fork until hardens when dropped in cold water. Remove cupiul of thick, sweet cream; boil until it HREE cupfuls of grated maple sugar, one

EGG SYNDMICHES

ritusville, Pa. ween thin slices of buttered bread, Ling, STEEL his add whites; finely chopped, and spread beer and enough vinegar to make mixturg stift, taid, one-half tenspoonful salt, a dash of peprub smooth. Then add one teaspoonful mus-EMOVE the yolks of six usrd-boiled eggs and

WASHINGTON EGG NOGG,

cream and mix, Serve in punch glasses and eac yolks and self briskly; then add the whites and ready to serve add the rum, pouring slowly to the separate bowl on ice or in a cold place, When the sweetened cream until very thick; set each creamed; beat the white of eggs until stiff; whip Beat the yolks and sugar together until well an egg; one teacuptul of sugar to the cream. St. Croix rum, one tablespoonful of sugar to NE dozen eggs, one quart of cream, one pint of

with a spoon.-MARY LEWIS, No. 1705 M street,

OAK the scallops in salted water-a tablespoon-N. W., Washington, D. C ful of salt to a quart of water-an hour or more; rinse in cold water, drain, cover with boiling water and simmer half an hour; rinse again in

ton, N. Y.

cold water, drain and, when cold, cut in slices; cut white stalks of celery into small pieces; mix celery and scallops-half as much celery as scallops with mayonnaise or boiled dressing, and shape in a mound; mask the mound with a him coating of mayonnaise; with large-sized capers cutline a design on each side of the mound; all these spaces with white of egg, cooked and chopped fine; ornament these designs by figures cut from slices of boiled beets; fill in the space around the design with capers and garnish with

SCALLOP SALAD.

green celery leaves and white stalks, fringed.-

ELLA C. RUSS, No. 54 Washington street, Norwich, Conn.

OYSTER SALAD.

OOK one quart of fresh oysters in the liquor

pepper and sait; mix well together, tossing up with silver fork. Pour over whole a mayonnaise

dressing, garnish with celery tips and slices of hard-boiled eggs, arranged tasternly, Q. Wal-

care for oll.-MRS. FRANK HUBBARD LEWIS

to six days and is excellent where one does not

This salad dressing will keep in a cool place three

cream, whipped, adds to it, if one can afford it, add butter size of an egg and a dash of red peppered (or paprika, if preferred). One-half pint of

sistency of sweet cream; remove from the fire and was milk; boil in a double boiler until the con-

eupful eider vinegar; beat again and add one cup-

an egg beater three minutes; then add one-balt

Try mustard, one teaspoonful salt; beat with

Thoonful of granulated sugar, one teaspoonful

DREAK into a bowl three eggs; add one table-

SALAD DRESSING WITHOUT OIL.

rold for hincheon.-A. L. MEW, No. 5 Cheshire

in a good oven for one and one-half hours. Mee

a bread tin, put upside down in meat tin and bake

rolled common crackers; mix all together; place in

of cream, one tablespoonful melted butter, four

spoonful grated horseradish, two tablespoonfuls

spoonful pepper, one tenspoonful nutmeg, one ten-

TAKE three pounds of veal, minced as for ham-

PRESSED VEAL

crackers which have been buttered.--AIRS, JANE

fore sending to the table add a few freshly tonsted

plece of butter. Serve very bot, Immediately be-

sugar, a sprinkling of black pepper and a small of sweet cream, a saltspoonful each of salt and

which will take one hour), add one-half cup

scraped clean and sliced thin before boiling,

O each cupful of carrot (which has been washed,

CREAMED CARROTS.

four oggs heaten, one teaspoonful salt, one tea-

burger steak, one-half onion chopped very fine,

Street, Jamaica Plains, Mass.

E. GALE, Guilford, VL.

Camp avenue, Norfolk, Va.

until they are plump and curl at the edges;

then remove, drain and cool. Mix with them one quart of celery cut in dice pieces; season with

John boggeshall Friday biletoth 10/6 6/6% 809 1 Saw Rodman & Man of att 4 1/10 gant Benny D' 11 Wittons 1/1's paid Mand Kempton 5 / milo mails Hoof Prendent & To Fachanah Hollman for 2.4/4 board Mali a 15% b,42 Joseph Kufsell Fr. 1/2 4-2 mils 2/ 2 Seff 13. John laggeshall yun F. Dr. 50. pails gon Seleg Allen & 1 /4 ya bain 2/8 de 44 68 Charles Church & 18 Jeh The a hill Jail Simpson Hart De To barthlin 33 dollars Henry Buthe D byay freen flow. 3/9 1 2 6 3 yas bombaret 3/. 9/ drbuttons 4/6 13 6 Hoof President De To Themy Buthe for and his bell \$17.45 Mr Prufsell funt B. I lik Hh fol de To Ship dianna Dr, hammer 2/9 ablah! Mashins De 1/6 de 1/6 de M. Kufsellen John Chand & byas bain 2/8 a helf Olihue Smith Die Blot god nails 1/63/. detelf

CREAM OF LETTUCHUP LOBSTER CHOPS AKE three good sized heads of he, wash and WO cups boiled lobster, three tablespoonfuls of flour, one tablespooning chopped parsies, one drain them; then chop and put in a saucepan with about one-quarter of und of butcup cream, one tablespoonful of butter, yolks ter; cook for five minutes, stirring htly; moistof three eggs, salt and cavenne to taste; add all the seasoning to the lobster; rub the butter and en with two quarts of broth and sn with one tablespoonful of salt, one teaspoon of pepper flour together, then add to the cream when boiland one-half teasmoonful of grated neg; add a ing; add: the heaten yolks; cook two minutes, then garnished bunch of parsley and four five ounces of well-cleaned rice; cover he sauch and cook for forty-five minutes; then amove tearsley and take from fire and add the lobster; mix and turn out on a flat dish to cool. When cold cut into chers, roll first in beaten egg then in bread thin through a fine siers; clean a saucepan well hour the soup in it again and it come crombs: fry in boiling fat until a nice brown; put the end of a small lobster claw in each chop to represent the mutton bone, garnish with parsley; serve hot.-MRS. S. R. BUSSEY, Somersworth, nearly to a boil, stirring meanwh pour in a effect of sweet cream, eith a little re and turn into a hot turequal Servevith simplest toget or croutons of fried bread. RS, F. L. Mohawk. N. H. ENGLISH BEEF CURRIED EOR a curry of cooks to cut the beef into small squares, according to the quantity of meat to be curried; but two tablespoonfuls LENTL SOUP or more of butter into a stew pan and two good-Tex-over and wash je cap of lends and put them on to cook a one quar of boiling water. Let them of very slow, until soft sized onlong chopped; stir the onlong in the butter until of a pale brown; add one blespoonful of curry powder and the same of flour with a little and the water is reduct one half. Has the pulp through a strainer, ear one pint of mik, table-spoonful flour, cooked one rounded tablespoon-ful buffer. Season witpaprika, salt and a dash salt; mix and stir for five minutes; moisten with a cup of stock and stew gently for a few minutes longer; put in the meat and simmer until done. but do not let it boil. Serve with rice around the of swar; serve with afers or croutons. All dish .- E. M. D., Williamsport, Pa. soups made with vegetle pulp need more butter or cream.-MRS. J. M. UNER, Terre Haute, Ind. CHARTREUSE OF CHICKEN MINCE chicken remaining from a fricassee: To CLAISOUP one cupful of chicken add one egg. two ta-ARE two good-sizedotatoes and one onion, blespoonfuls of tomato juice, a quarter of a wash and chop fine oil in one pint of water teaspoonful of salt and a saltspoonful of pepper; until done; melt innother dish a piece of grease well a pudding mould and line bottom and er the size of an egiwhen hot add one tablesides with a thick coating of cold boiled seasoned eet, New ful of flour and be until smooth; add one rice; fill the centre with the chicken and cover TINNYof milk, also vegetles and broth; then add the top with rice so the chicken is enclosed; 51 11 clams chopped fixand juice, salt and pepcover and steam three-quarters of an hour; when cellent, ult taste. Boil enty minutes and serve FIBRIC done turn out and serve with tomato sauce .- MRS. HENRY FULLMER, No. 637 Napoleon street, Dune Wego, N. Y Johnstown, Pa. unRufull fine De the boll ylow Vandon Other Dr /4 m 10° 12 hing the Southard Soller Av 5 m x The Smith Dry bras Kettle Manafsah Kempton Fibras Kettle 4 Cash De Joseph Rotch \$10 hair in han Much for Harait y Raisins 61 2.16 Lip his nohe for Tobacco Givenuf, 12:16 Josiah Wood F. 1 let bed Gerelus 4/6
de Gilebs

V () Mus Bedford Pama 2. 18aj 391 Willest Refull to 2 /4 goffiere 13/6 Sam Bonney Din 4 baine 2/8 5/4 Three de/la de his wife. 1 4 San Bonney F. 8 405 Calico 3/6 Marafoah Kernpton yun 5. 14 to 10 nai Corn Howland De I rim Lock 3/10 d Sept 3. James Howland for the Hear 3/ dehisty/6 Calebjum De 4 Minut Latcher !! Yosefil Thomas Be 1 ft fine hooks 2/9 Serilos 20 ad Self Barnabas Rufull De To Coash to Oba Allen 12.46 Cook & To Barney Taber for 15 6 Hay as 18:513.50 Manafseh Kempton jul & Shirt 12/ 12 3 Seth Rufsell & four & John Lathhails 2/.

afor feth yunt. Dan Anthoney Fr. 1/2/2 Linin 2/3
moulds 60 Miner 20 twist 1/12 rand Banny & Physols blk flaund

3. 18al CLAM CHOWDER MOCK TURTLE SOUP. WO quarts of large clams, chopped; two quarts NE calf a bear two quarts water, three of veal broth, tour cloves, two onlous, a mace, a boach of herbs, pepper. tomatoes (or one-quart can), one dozen pofa-toes, peeled and cut into dice; one large onlon sliced thin, eight pilot biscuits, one-half pound fat flour, butter a little lemon juice, half sherry. Take carrs head, clean it, then be two quarts of water until three parts done; is out and cut best places from the bone, strain salt pork, minced; twelve whole alispice and same of cloves; as much cayenne pepper as you can take upon the point of a knife; sait to taste, and two quarts cold water. Fry chopped pork crisp in liquor and add to to the broth, bones and rough parts of the head; lifen add cloves, onions, herbea pot; take the bits out with a skimmer and fry minced onion until colored; now put with fat and mace, pepper and salt, boil one and one-half hours; onion the tomatoes and potatoes, the spices tied strain, thicken with butter and flour, add the pieces of meat, simmer for twenty minutes; just up in a bag, the water and the pepper; cook stead-My four hours; at the end of three and one-half before serving add lemon juice and sherry. hours add clams and pilot bread: this last should be broken up and scaked in warm milk; some EDYTH BRODIE, Rutledge avenue and Beaufain consider that the chowder is improved by stirring street, Charleston, S. C. in, five minutes before serving, a tablespoonful of butter cut up in browned flour. It is delicious TOMATO SOUP. with or without this final touch .- MRS. A. G. S., TEW a pint of tomatoes thirty minutes. Strain, Baltimore, Md. add half a teaspoonful soda. When the fooming ceases, add a quart of hot milk, boll a minute or two and serve at once in hot boullion cups, with salted wafers .- MRS. T. H. MARABLE, Clarksville, Tenn. SWEETBREADS A LA CREAM. AKE six sweetbreads, parboil in salted water when cold remove the membranes, then cut in inch pieces. Make a sauce with one pint of Richelson milk, one spoonful of flour, butter size of an egg and mix with sweetbreads; cover with crust and bake twenty minutes.-MRS. T. F. CRAVEN, Park et., Medford, Mass. SAVORY BEEF. WO pounds of chopped beef, six soda crackers rolled fine, two eggs, one teaspoonful of paraley, chopped fine, with a small onion; quarter cup of cream. Mix well together and form HAMBURGER ROAST into loaves. Bake in a hot oven one hour. Baste with butter and water; while baking mis-AKE an equal part of pork and beef chopped seasoning.-M. A. D., 712 West York g fine, add a quantity of oysters equal to onedelphia, Pa. fourth of the pork and beef; season with pepper and sait; mix well, then roast it and baste it with cream .- L. H., Vincennes, Ind. DELICIOUS STEW WO pounds of nice, lean mutton; wash and PIGS IN A BLANKET. on in boiling water, with pepper and se taste; cut potatoes, carrots and onion of NE-HALF pound round steak, one-half pound bacon; our steak into five or six square pieces; sizes and put in when meat is half done; have can of tomatoes opened one hour before using; chop bacon, together with one onion; add not leave them in the can after opening. When plach of pepper, no salt; put a tablespoonful of the chopped bacon on each square of steak. Put to vegetables are half done put in tomatoes; parsley fine and add to it. You will find this cellent.—MRS. A. JUDSON, New York City. gether with toothpicks; stew same as pot roast .-MRS. K. ZEE, Syracuse. N. Y. 1 Du Vant Blopom D 3 setts bed It Severs 3 you backing Joseph Howland Su 1/5 the 6 mails 6 for God Eddy Fr I don English Soles 2 14 void Alony Amille to 9/6 yo Gaure a/1.

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15 to Choth for Bouth Jacket 4/8? 85 Robert Kirby D' 1/2 goflannel a 3/. twest HIMA go buthram 32 Elling Amith & 2/4 you buch 2/5 Humihur ailleloth /3/9 100 mails 4/6 Trans Men 2nd At I dell fil han 28 jon Mlle Mana Rempter for b in son to evails le Coulin Thomas Do 1/4 yo Coaling 14. Seth Rufsell & Sons D. I filk Hh/8/ 12/2 Gos muslin 2/429/3 An Lath nails 2/6/ Who West mason And has flammel 3/ 4/6

11/2 don buttons 2/3/ Do his Son twist 4/2

New Bedfords 12 h = 15 # 1805 Saw Jonson For 1/4 yorbord 6 DEVILLED MUSHROOMS XTRACT the juice from rooms by slowly simi Jonathan Rufsell F. 19 of aweet cream for twelve targe, fresh mushro stems wash carefully drain and set aside. Second, carefully peel and one pint of fresh young nashrooms parboil six chicken livers plunge AlmRufull De 1/nyofe and finely mince them. Fourth, a one dozen large, fat olives. Fh mix Nos. 2, 3 and 4, adding four a speonfuls of bread crumbs fried in bu ously Season with salt and white perdivide this mixture into twelve p pack in the concave sides of the ! in No. 1. Place a 1 mm of 14 That Carsley Dr 23/8 g cherry on each. N and bake for thirty first described, as de delicately, serve pipe crisp lettuce, arranging a rose co margin Serve with it a sauce made four large tomatoes, putting them the 16 Asa Smith At 13/4 17 6h and making a paste. Add to this pa spoonful of paprika, one-half-teaspoonfu. juice and salt to taste. This exquisitel dish will be found a crowning novelty, and now has been a treasured secret of an old ern family. MRS. E. G. N., Kingston, N. Charles Richetson So My POTTED CHICKEN A LA MOP into small parts. Have well heated ready on stove; drop all the chick first, then pour over for to catsup, one fablespoon as we one small kernel of garlic chippea green pepper diced. Then place in lay 1/2 m detto lo detto / to M of chicken; add one-half cup cold taste and two pinches black peppe tight, set to boil slowly, from three to four hours, adding an occasiona! rawharah Hellman of boiling water to avoid burning done, drain out each piece of ch ken, place in stew pan, pour over all gravy. 3/2 you pearmought top sieved potatoes with diced olives, el Bake twenty minutes in hot oven. MRS. JOSEPH CORNFIELD, No. avenue, Chicago, Ill. Ship Walker De 1 hogo ha LEAN and wipe four pigeons; PICEON PIE RECIP 1/2 6 ditto 8/6 de Carper in a saucepan with enough good' tially cover them, simmer slowl, Lift out and remove some of bones. Cut the livers and hearts into slice four hard-boiled eggs. Butter a d Isaiah Hufsey An / paper t dish, fill it with layers of pigeon, the minced liver and heart. Spri teaspoonful of salt and three 2 Make a gravy with one table 14 Gornelieus Howland Bir 1/4 m 5 one of flour and one and one-hall broth. Season it with one-half san and, one dash of pepper and pe 1 Latet 1/1/1 hinges 10 Sevelis yo POTATO SOUL. ASH, pare and cut three or four potatoes into small pieces, then put the potatoes or in John Coggeshall Fingles small pieces, then put the potatoes on in , enough cold water to cover, adding a little salt. Allow to cook until done. In the meantime put one pint of milk on in a double boiler to scald, oniul of chopred onion and one. half teaspoonful of celery seeds. Remove the potatoes from the fire and pour the water off; mash the potatoes, pour the hot milk on them, and well; season to taste and melt one tablespoon butter and pour into the mixture. Thicken flour and serve with crackers or croutons .--) M. C., 1434 Pierce place, Washington, D. C. BEAN SOUP. OAK the beans over cover with cold wa forty-five minutes; pass the ceans the coarse sieve to remove the cases, then return to the fire with the pulp and water; add seas of butter, salt, pepper and a few drops of juice made by grating an onion on a coars and serve. A pint of beans will make sufficen for five adults. Do not serve soup too gaerously, -MISS TILLIE HASTLER, 1523 Cantor avenue, Baltimore, Md.

Vew Bedford 12 12 24 1 180% Ship Walker Br 1 the 5 thors 1/ and Hould of Wit James De 1/6 go oil Cloth 3/9 4/3 2.5 Joseph Thomas Di 1/4. 43 Velvet 8/. 2/. John boggeshall für St. 2 Gd Green Hlannelligg y 6 paid Abm Kufsell Lete Cash 4 Dollars Lent Beriah Fitch Fr 1/2 por 100 mails 6/.
1/4 An 200 aitto 18/ 4/6 ad Self Marah Mupry & 16 and at his hope Joseph Ruper & Tryes tection 2/4 4,8 I Live packet handle 4/3 Mina 8. 411 9 / Selh Rufull Hour & 43/8 your flammell De billa 147 6 -26 Sameon Nach Dr /n Att 10° nails d'hell Much De To finh Millis for 3/2 ful weed drawnby Mufallins Anvaire Sund Shipping by bankerhehon IN Han an board the Shoots Minion The ledle Master for Dimerona on one Hrists of the Mapriebors consigned The bottle for Sale the Profits to be divided eque The Shippers & The Colle. 2 boxes Candles 40 50 1/2 box cont 100/20/20 lobano ~ 45 1 5 po Sille Stripo maia botton 8/2 gare 20/

FAIRY OMELETTE.

LLOW one egg for each person and one egg-extra. The yolks and whites should be beaten separately. And to toolke a little pepper a pinch of salt, a half teaspoonful of flour mixed with a little milk; slowly mix in a part of the beaten whites; pour into hot spider in which butter has been melted. Add rest of whites, cover and bake slowly. Fold over side first baked and serve hot. Two small omelettes are better than one large one.-MRS. J. SPENCER PURDY, 237 West Falls street, Seneca Falls, N. Y.

POT-PIE DUMPLING.

O one quart of flour add two tablespoorfuls of baking powder, one-half teaspoonful of salt and one beaten egg. Mix with sweet milk as stiff as can be stirred with a spoon. Twenty minutes before the meat as done drop dumplings into the kettle with a spoon. Be sure and keep kettle tightly covered and constantly boiling for the twenty minutes. These dumpilings are to be cooked with beef, chicken, etc.-MRS. E. ROLLO, 1104 Richardson street, Port Huron, Mich.

EP_13

FRENCH CREAM CUSTARD.

NE quart of milk, four eggs, five tablespeonfuls sugar, four tablespoonfuls cornstarch. When milk is at a boiling point add eggs and sugar beaten together; thicken with the cornstarch dissolved in a little milk; flavor with va-nilla. When cold has dish with lady flagers or sponge cake, pour on the custard and serve with whipped cream.-MYRA ZEOHER CLIFFE, 5134 North Queen street, Lancaster, Pal

APPLE MERINGUE PIE.

DARE, silce, stew and sweeten ripe, tart and juicy apples; mash and season with nutmer or stew lemon peel with them for flavor, all the crust and bake them until done; spread over the apples a thick meringue made by whipplas to a frothethe whites of three eggs for each ale sweeten with three tablespoonfuls of powdered sugar; flavor with vanilla; beat until it will stand alone; cover ple three-quarters of inch thick; set back in to a quick oven till well set. To be eaten cold .- MISS M. MORAN, No. 107 Chariton street. New York City

WINE JEALS

NE box of gelatine, one pint of equal? one and a half pints of boiling water, de pint of sherry wine, two and a lif cups of sugar three lemons, two oranges, two sticks of cinnamon, one dozen alispice, one dozen cloves.

Directions.—Pour the cold water on the gelatine and let it stand one hour, then pour on the both ing water in which the sales have been boiled and strained. Add the juice r three lemons and one orange and the rind of r ternon, slicing the remaining orange.—MRS. G. C., No. 1410 G st... Washington, D. C.

THREE CUBAN RECIPES.

CREMA DE LECHE DE COCO.

RATH one cocoanut, add one cupful of water. press through a fine strainer. To the juic add an equal quantity of thick syrup, made by boiling water and sugar in proportion of one cupful of water to a plat of sugar, and six eggwell beaten. Cook over a slow fire until it thickers.
Ilke custard. When cold dust with powdered cinnamon. Serve cold.

PALANQUITA DE SAUTI SPIRITA Rost one pound of shelled peanuts until brown; ship them, and grind one like coffee. Put this in a saucepan with one pint of sugar syrup and boil world thick; roll into balls the size of a large murble when cold enough to handle. Drop these halls as fast as made into a powder prepared befor hand by grinding another quarter of a pound of roasted peanuts.

PLANDES RESTAURANTE DE CARDENAS. Beat for half an hour the yolks of eight eggs; and to them one-quarter of a grated nutmeg, eight ablespoonfuls of wine, a pinch of powdered cinnamon, six tablespoonfuls of syrup, made by boiling one cupful of sugar and half a cupful of water until thick, and six tablespoonfuls of chicken stock. Put all these ingredients in a porcelain-lined saucepan, cook for half an hour, or until quite thick, stirring frequently. Serve cold .- MRS. F. F. FIELD, No. 1720 Third street N. E., Washington, D. C.

POTATO ROSES.

ELECT round instead of long potatoes latter taking off the skins, cut round and round as if paring an apple, being careful not to break the peelings, until the potatoes are used up. Fry in a kettle of hot fat. Sprinkle salt over them and drain.-MRS. J. WREDE, 168 Hall street. Brooklyn.

STUFFED HAM.

TAKE a home cured ham one year old, wash and boil slowly until nicely done, then trim off the skin and trim nicely. Have ready a stuffing made of one teacunful of fine bread crumbs, just moistened with milk, six grains of allspice and six cloves pounded a plach of cayenne pepper, a thyme, savory, marjoram and they seed and one teaspoonful butter and one raw mixed together. With a sharp knife make incisions all over the ham, to hold as much as possible and fill each place, then rub ail ever with yolk of each peater and elfs, with cracker crumbs. Set is over and hake slowly one hour.—MRS. M., Wevertoti. Just

CONTRACTOR AND A MARKETON CONTRACTOR CONTRAC

ATHER your observes when they are full ripe. take off the stalks and prick them with a pin To every pound of obstricts put a pound and a half of loaf sugar. Beat part of the augur; sprinkle over them and let them stand all night. Disso ve the rest of the sugar in half a plut of the juice of currents; set it over a claw fire and put in the cherries with the sugar and give them a gentle scale; then take them carefully out; boil the syrup until it is thick; pour it upon the cherries and tie them down close. - MRS. MOLLIE TAY-LOR, 915 Church st., Wilmington, Del.

Philip Mosher De I Shoul at Mif by leg Allen De 1/2 ho noils 6/ Timeon Nash Dry In 10 rails 6/ beach Bu to Josiah Wood \$24, 74 Julia Alm Smith & 53/4 43 Balico 1/10 1 pr. Gloves 2/ av his doughter

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CHOCOLATE PI

NE pint of milk (scalded), crumbs, five tablespoonfuls ful of sugar, three eggs cocoa, bread crumbs, sugar and together; add scalded milk and dish twenty minutes. Frost wit and brown. Serve cold with K. SMITH, Jersey City Heights

FROZEN PEAC

NE quart can of peaches n sleve, one pint of cream, light, two quarts milk, sug

SWEET POTATO

NE quart of sweet potatoes strained, three beaten eggs, fuls sugar, one tablespoon half a nutmeg grated, one-half chanamon, a little less of grot emon peel grated or essence cream or milk to make the sistency of butter; make a ri ering your bake plate, pour bake with a top crust.-MRS. No. 131 Sixth street, S. E., W.

ORANGE PUDI

AKE three seedless oranges rind, peel and cut up in smi dish: Sugar well. Take o scald and put in grated rind cornstarch and yolks of two fr aside to cool. Beat up the two froth, pour the custard over the whites. Put in a hot oven for slightly brown the whites of the cold. Flavor the custard with flavoring .- C. H. P., Burnside,

COFFEE BAVARIAN

NE-HALF box gelatine soake third cup of cold water. very large cupful of clear, ing hot. Add cup of sugar and ly dissolved. Stir through che basin. Set basin in a bowl of hard with egg beater till it Then stir in a pint of cream been beaten very stiff. Whe pour into a mould. To serve and serve with another pin very stiff piled up around N. J.

PLUM PUDDIN

NE-QUARTER of a poi quarter of a pound of quarter of a pound of citron, one pint sherry wine wine, mix in fruits and ste cold mix two quarts sweets it and freeze.-MARY M. O street, N. W., Washingt

PULLED TURKEY

WO spoonfuls of white gravy, one of creams, grated nutmeg, sait, butter and four Pull the meat with a fork from the breast of a cold turkey and make it hot in a stew par, with two spoonfuls of gravy, one of cream, a piece of butter dredged with flour, a seasoning of sail and nutmeg Serve up hot -MRS. LYDIA MARSHALL, 345 9th st., Jersey City, N. J.

ESCALLOPED CHICKEN

QOIL chicken in water to which a little sal, has been added till tender; remove bones and pick taste. Fut in a freezer and freezer is too full buttered baking dish, then one of chicken; season of the milk, as the freezer should well with butter, pepper and salt; continue afterinches of being full .- J. H. M'BE nate layers till dish is full, with cracker crombe last and plenty of bits of butter; moisten with rich milk; bake till brown on top.—N. R. M., Janes-ville, Vt.

CODDLED OYSTERS.

OUT a small tablespoonful of butter in a sauce pan; when melted pour in enough tomato catsup to nicely cover the number of oysters to be used; when it begins to bubble and the cysters and cook for two minutes; pour on silces of toast and serve at once.-E. W. M., Hamilton st., Al

CREAMED CHICKEN WITH MACAROWI.

OOK one chicken or fowl until tender, saving the stock therefrom; remove all bones and chop into dice, not too dne; boll two cups macaroni in salted water until tender; strain and chop into inch lengths; then, putting butter in your baking dish, have a layer of chicken, layer of macaroni and one of bread crumbs; pepper and salt. Continue alternate layers until dish is nearly filled, having bread crumbs on top. Now take two cups of the stock and one-half cup cream and thicken with flour until like thick cream. Pour this over chicken and macaroni and bake about three quarters of an hour.-MRS. S. W. E., Binghamton, N. Y.

JELLIED CHICKEN.

LEAN and cut up your chickens; stew in chocab water to cover them; when nearly cooked sea son with salt and pepper; stew down until the water is nearly out and the most drops easily from the bones; remove all bone, skin and gristle, and chop the meat. Put layer of chicken in mould, then a layer of cold boiled eggs until the dish is full. Heat the water or gravy left from chicken and pour over all and leave to jelly. A fine luncheon dish.-K. G. P., Walton, N. Y.



LAMB AND VEAL POT-PIE

AKE three-quarters of a pound of lamb veal, each from shoulder an', breast, cut small pieces, put into a roasting with enough water to cover; season highly. two oulons fine and strain a pint can of tomain. Let this boil fifteen minutes, then add ab six potatoes, cut a little larger than dice, small strip of dough made as follows: The one plat of flour, a pinc of salt: sift and add he a tablespoonful of lard, enough water to mix, dough fairly, then cut a inch squares and dro few in at a time, stirring slowly to keep them fr sticking. Save part ei this for top crust, the sprinkle parsley in if yu have it. Put top crason and bake in hot oventen minutes. - bass. F. SCHOBEL, 2448 North With st., Philad phia,

BEEF OR TEAL LOAF,

O each pound of copped meat add, one eg one-half cup of mostened bread crumbs, sa and pepper to tast Mix well, pack solid a square pan well greasd. Pour over it a pint bolling water. Bake frm two to three borrs, a cording to size. Slice vry thin, when cold. Pre pare day before using. Tine for pionics.-MTS. H E. IVORY, 65 Spragnerve., Bellevue, Pa.

VENISOI PASTRY.

UT the meat from he neck and shoulders of venison into smal squares; remove all the skin, gristle and ones and put in said kettle, with a shallot salt, pepper and herbs, with water to ever, and set c to stew for gravy. It another vessel squares of venison with little water until parts done. Line aroud pan with paste, the squares of meat, seson with salt, peppe butter, and a cupful ? the gravy. Make light pastry, and coverthe top. Leave a ho three hours. When don, take out, pour the ga through a strainer in ie hole on top, and cov with a pastry rose; gize all over with the yo of an egg. Set back in he oven five minutes, an serve hot.-CELESTE APIN. Winchester, III.

BEE! ROLL

WO pounds round steak, chopped fine; two well beaten eggs, qe-half teacup rolled crack. ers, one-half cup farm butter, one-half cup sweet milk, one small aion and a little sage; senson with salt and peppe, mix all together with a stiff spoon. Put in a eep square bread tin and bake one hour in a he oven. Baste quite often after it begins to brow! The onion or sage can be omitted if not liked, ad any kind of other flavor ing for meats added. This is very nice hot for dinner or sliced cold fe lunch.- C. W., Gowands.

PRIZE-WINNING RECIPE THIS WEEK.

GRAHAM GEMS AND BROWN BREAD.

By Mrs. J. L. I., Rochester, N. Y.

REAM together one and one-half tablespoonfuls of unmelted butter and two heaping fearpeonfuls of light brown sugar; add one well beaten egg and one cup of r Sift together one saltspoonful of salt, two traspponfuls of baking powder, one copful of white flour and three-fourths of a cup of graha's flour; bake in gen pans in a quick

For one large loaf or two small ones use two cupfuls of Indian meal, one of graham, one of flour, one of molasses, three of warm water, one tablespoonful of soda, and teaspoonful of salt. Mix the meals, flour and salt together; dissolve the soda in the water and add the molasses; pour this mixture on the dry ingredients, beat well and ther pouring into a buttered brown bread tin, steam for four hours.

A dainty combined glove and hand-kerchief case may be made by lining a piece of thick corded or brocaded silk with soft silk, creasing it well down the middle so that it will open and shut like a book and binding it firmly all around with thick ribbon.
On one inside half make a long shaped pocket for gloves. On the other half divide the pocket in two, one half for veils and one for handkerchiefs. On each pocket, outside, work the name of the article it is to contain. with thick ribbon. de le asperter Wood Wilshire \$2.7 Fasten ribbon ends to the case so that can be fastened by tying them when ho in frant LINEN GLOVE CASE To make a linen glove case for travel-ling cut out a square of linen and meas-ure it off into three vertical sections. Seallop and buttonhole the first; leave scallop and buttonhole the first; leave the second plain and scallop, buttonhole and embroider the third. To the edges of the second attach two long linen tabs like apron strings. These fold in over the gloves, which are laid in the second section, and the third section is then folded over the first, fastening by a pearl button and a crossing by a pearl button and a crossing the second section and the second section. tening by a pearl button and a cro-cheted loop. One very pretty case of the kind seen recently was in flower design, with petals worked solid and leaves in outline with seed stitch filled in. Another was in pink chrysanthemum in lazy-dazy stitch, with little pink and green date. with little pink and green dots scattered all around. It is a pretty gift to give your friend who is going away on her honeymoon QUEEN RICE PUDDING. AKE two tablespoonfuls of rice, soak a well-beaten kly until it behour in cold water, drain off water les thick as cream, por the coster back in the pudding dish with one quart of milk nell, then sprinkle over this a cup of cracker cup of sugar, a pinch of salt, very sma umbs rolled very fine, pieces of butter, a dash butter Put in slow oven and bake t pepper and salt the last, turn over the cream. stirring occasionally for the first hour a the twenty minutes: serve in the shell on a plat-Serve cold with milk or cream .- MRS. er garnished with parsier Have them served the hape of the lobster's shell -E. E. DENNIS, 247 wich. Conn. Sumberland s.eet, Portland, Me. DEASSEPLTS CHESTNUT PUDDING, WITH WHI CREAM. STEAMED SPICED PUDDING HIRTY chestputs, half a cup of sugar, two pints of whipped cream. Shell and blanch the NE cup of butter, one cup sugar; beat to a chestnuts, put them in a stew pan with light cream and add one teaspoonful each of enough boiling water to cover them and boil for half an hour. Drain them, then pound to a powground cloves and cinnamon, one spoonful of allspice, one teaspoonful nutmeg, one and a half cups flour, two teaspoonfuls of baking powder, der and rub through a sieve. Put back in stewpan with sugar and water and cook ten minutes, two cups of milk to make a light batter. Pour in stirring all the time. Take from the fire, put in a well-buttered mould and steam three hours. Sift a coarse sieve and rub through. Put in the centre of a dish and set away to cool. When ready to the baking powder with the flour before using. Serve with plain sauce or hard sauce, -MRS. G. C. serve the pudding whip the cream and flavor with D No. 39 Garrow street, Auburn, N. Y one tablespoonful of wine, two of sugar, and ar range in a circle around the pudding.—MRS. W No. 766 Columbus avenue, New York City. PUDDING FIT FOR A KING. ISE a well-greased pudding dish; pare as many CHOCOLATE PIE. apples as will cover the bottom of the dish. NE coffee cup of milk, two tablespoonfuls of Before putting them in the dish cut off tops grated chocolate, three-fourths of a cup of and lay aside. Scrape out the centres of the apsugar, yolks of three eggs. Heat chocolate and ples, cut fine a few blanched almonds, add curmilk together, then beat yolks and sugar to a rants, sugar and cinnamon, mix and fill in the cream and add to the chocolate and milk. Flavor apples, then put tops on and set in dish. Take with vanilla. Bake with under crust. Spread meone cup of bread crumbs, yolks of five eggs, one ringue of the whites over the top.-MRS. H. MALcup of oread crumos, yours of ave eggs, one cup of sugar, and add slowly the well-beaten and pour over the apples. Bake in a mod. LEN, No. 68 Bridge street, Paterson, N. J. vice of two lemons, one cup of sugar, veggs, one gill of water. Set on stove, Roger Starkell & 1/2 yo Veluet ab Thin Hanover De to g porth a /9
to 113/4 & Cheepe a /9 Them Responsely from So 2 frago flammel 3/4

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BREAD PAN much SWINNERTON. SALAD DRESSING.

Mrs. Leonard Johnson, Care Great American Fruit Co., Jamestown, N. Y.

EAT two eggs a little, then add one teaspoon salt, a very little cayenic repper or more if black pepper is used instead. One tablespoon of sugar, two teaspoons of flour or cornstarch, one teaspoon dry mustard. Stir till smooth Stir till smooth, and add one-half cup vinegar. Put this all on stove in double boiler. Cook till thick (keep stirring it.) Then cool it and add one tup of sweet cream. Put on stove and cook till thick again (be sure to stir so as not to curdle). Then take off and add one tablespoon of butter.

OLD-FASHIONED POTATO SALAD.

National Hotel, 21 West Third Street, Chester, Pa.

Chester, Pa.

ALF dozen large potatoes, one raw egg, one hard-boiled egg, one onion, small bunch celery, and parsley, two table-spoonfuls oil, three tablespoonfuls vinegar, salt, pinch red pepper, teaspoonful yellow mustard, quarter teaspoonful black pepper. Boll potatoes until done; then cut in thin slices while they are warm; sprinkle with salt and a little cold water (this is done to keep them fresh and moist); chop celery, onion and parsley together very fine; mash yolk of boiled egg with yolk of raw egg; beat well; then add large teaspoonful yellow mustard, oil, vinegar, black pepper, red pepper, salt (to suit taste). When it is all mixed well together, pour over the potatoes with the other ingredients. This recipe is not to be found in any cook book, as it is original.

MAYONNAISE DRESSING Mrs. L. Sautter, 72 Division Street,

Albany, N. Y.

TRICTLY original, and if very carefully prepared the quickest way of making it with good results. Put the yolk of one strictly fresh egg in a mortar and add to this juice of one lemon, two teaspoonfuls of mustard, one teaspoonful of sugar, one-half teaspoonful of salt, pinch of cayenne perper. Stir this until a smooth mixture, then gradually add one pint of best olive oil, keep stirring slowly and in a few mixture, they gradually add one pint of best olive oil, keep stirring slowly and in a few mixture, they are the same than the colliness you wish to have it stiff. The way I do in making lob-Albany, N. Y. of cayenne and a smooth mixture, head celery, one-half peck Northern utes your dressing will be thick enough to sary fo add all the oil unless you wish to have it stiff. The way I do in making lobater or chicken salad, in fact one could do poonfuls of this dressing to my salad and lixed thoroughly. Nothing else is required.

COLD SLAW EXCELLEATED.

Mrs. F. M. Stemons, Salisbury, Md.

HOP one small head of cabbage and one third of a bunch of celery together. For dressing, stir one pint vinegar, two beaten ergs, one teaspoonful of salt and two teaspoonfuls of French mustard, with a haif seltspoonful of pepper together. Cook until it comes to a boil, stirring constantly; then remove from the fire, and when cold mix well with the chopped cabbage and celery.

SALMON SALAD. Mrs. D. P. Liebhardt, 1526 T Street, N. W., Washington, D. C.

NE can steak salmon, drained and free from all bones, skin and fat, well picked up with fork, same quantity of chopped cold boiled potatoes, one-half cup rolled cream crackers, four small pickles chopped, one teaspoonful onion, chopped very fine. Toss the salmon, potatoes and onion well together in an earthen bowl and set aside in a cool place. When ready to serve, pour the dressing over and toss lightly with forks until well mixed, then add the rolled cracker and pickles, and toss again. Serve immediately on lettuce leaves.

leaves.

Dressing—Mix well in enamelled pan one level teaspoonful salt, one level teaspoonful ground mustard, one level teaspoonful sugar, one heaping teaspoonful flour, one heaping teaspoonful butter. Beat in two eggs; then stir in gradually one cup of vinegar (not too strong). Place on range and let come just to a boil, stirring constantly until it is thick and smooth. When cool stir in one-half cup of sweet cream. Mayonnaise dressing can be used if preferred.

CHICKEN SALAD. Mrs. Charles McConeghy, 83 Newell street, Brooklyn.

WO hard-boiled eggs, yolks rubbed smooth; two raw eggs, yolks well beaten, one tablespoonful of made mustard; salad oil, drop by drop until the paste thickens, one lemon (juice), or one-half cup of vinegar; two teaspoonfuls sugar; one teaspoonful salt; one-fourth teaspoonful pepper or dash cayenne, two tablespoonfuls thick, sweet cream. Make the dressing, carefully and slowly stirring in the cream just before serving. Cut the white meat of chicken into small bits, add to it as much celery, cut fine, with a to it as much celery, cut fine, with a silver knife; pour over it the dressing and serve. If not moist enough, use some of the chicken broth.

BEET SALAD. Mrs. P. A. Roberts. Lock Box 1,981, Bradford, Pa.

OIL four medium sized beets not cut or broken) in enough hot water to cover them. Cook until tender, take from stove and place in vessel containing cold water; rub gently until the skins come off, trim ends off, cut into small square pieces, place in a dish and sprinkle a saltspoonful of salt and a little pepper over them. Now make a dressing as follows: Take three-fourths of a cup of vinegar, one cup of water, three heaping tablespoonfuls of granulated sugar and butter the size of an egg; place in an agate or aluminum spider and let come to a boil. In the meantime take one heaping tea-(care being taken that they are In the meantime take one heaping tea-In the meantime take one heaping teaspoonful of wheat flour, place in a cup and add cold water gradually until it becomes a thin, smooth paste. Gradually pour this into the spider, at the same time stirring contents thereof. Pour this over the beets and stir them until it is well mixed. Serve warm.

A PICKLE SALAD. Mrs. J. Ounningham, 412 Jackson Street, Syracuse, N. Y.

Springfield, Mass.

ONE-QUARTER cabbage, chopped fine, one cup vinegar, one cup sugar, one egg, one tablespoonful flour, one and one-haif spoonfuls mustard; cook in double boiler; stir till thickens.

SALAD DRESSING O'NE egg, two teaspoonfuls of sugar, two teaspoonfuls of butter, two teaspoonfuls of flour, one and one half teaspoonfuls of mustard, one cup of vinegar, a pinch of salt. Let it come to a boil and pear it on hot.

POTATO SA Miss A. Marie 823 Br

IFKE from four to tatoes and boil til water, peel the pot in a porcelain pan and no potato masher. Season salt, two teaspoonfuls of cupful of milk, teaspoons. Worcestershire sauce, one well. Have the frying pa butter and an onion cut fin cooking. Served while hot

> CHICKEN SALAD. Mrs. L. P. Woods, 110 Jefferson Charlottesvi

INE eggs, one cup olive oil, vinegar, four tablespoonfuls mustard, two tablespoonfuls one teaspoonful black pepper, one teful celery seed, one medium-size tut three tender chickens, three bunchery. Beat the eggs well, adding ingredients except the ment and Boil slowly until quite thick. Whe add another half cup vinegar, and over the finely chopped meat and covering the top with the dressing

POTATO SALAD. Frances Brusnihan, 6 Pardue B Saratoga Springs,

AKE six or eight large, cold potatoes, slice very thin, tv sized onions, sliced and che three medium sized beets (which been cooked until tender), allow cool, and cut in very small piece a stick or two of crisp, sweet chopped fine and throw over the ture a dressing of olive cil, vir salt, pepper and a tiny dash of This is a feast for the eye as we palate, for the beets themselves. palate, for the beets themselves deep red, their juice colors the toes pink, and the celery and are white. Add some parsiey.

> QUODLIBET SALAD. Mrs. Andrew Bayer, 305 N. Mount Stre Baltimore,

UARTER pound beiled ham, pound boiled tongue, quarter roast veal, one-eighth peck of three onions (medium size), ten smategar pickles, quarter pound schrecheese, cut into small dice; salt herrings (nicely cleaned), boiled potatoes. Then add pepp vinegar to taste; mix well. Before a mix to it the following dressing: yolks of eight eggs, well stirred, with quart best imported olive oil added drop; when stiff add a little white a pepper, the juice of half lemon, on spoonful of "frankfurt essence of vine Mix salad with the dressing and coot half an hour; then put on salad dish, the whole with mayonnaise, as this possible, decorate with capers, let hard boiled egg slices and anchovies.

CELERY. SALAD. Mrs. E. D. McDonald, 232 West Fifty-Afth Street New Yo

NE bunch of fine white celery, or to silces, one pint hickory nuts. Dressing—Yolks of two eggs sponful sait, a pinch of cayenne pleat smooth adding slowly half teach pure Italian off, faice of one lemon before serving, add half pint of rich and sprinkle with paperika. This is licious salad to serve with game.

SHRIMP SALAD. Mrs. Thomas Watters, No. 1330 Fifth Street

Put a pint of shrimps over the fire ing water, slightly salted; boil rapid about fifteen minutes, then remove from the fire and let cool; have one of cabbage and one bunch of celery of fine; beat the yolks of three eggs oughly; one teaspoon salt, one of one of white sugar, two teaspoons promustard, two tablespoonfuls butter in the mixture half pint vinegar, put ing into a bowl, set in a kettile of ho and stir till thickens; then pour the ture over the cabbage, celery and of shrimps (or they may be left wholl well and garnish with olives, if yellow. Des Moines, I



